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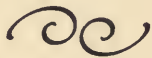
The Oakton Cookerie

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A Book of Unusual Recipes

Compiled for the members of the
Parent-Teacher's Association
of
Oakton School



Compiled by
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Evanston, Illinois

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Street

FOREWORD

This is not intended to be a cook book—in the ordinary sense.

There are so many in which you can look up practically anything you want to make—so many in which you can find out readily how many teaspoons of something it takes to make a cup or a quart.

This is simply a collection of favorite recipes, offered by good cooks who have used them—and who know them to be practical and delicious.

So when you are looking for something a little different—something with which to surprise your family—take up this little book, and you will find what you want.

The index is arranged according to sorts of dishes—so the finding might be made easy for you.

And since a great many mothers will be using this little book of favorite recipes, we have marked with a star those recipes which make foods suited particularly for children.

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CONTENTS

	Page
Cakes	7
Candy	21
Cookies	25
Desserts	33
Luncheon Dishes	47
Meat Dishes	53
Meat Accompaniments	74
Muffins and Hot Breads.....	78
Miscellaneous	90
Pies	95
Salads and Dressings	101
Soups	113
Vegetables	117

CAKES

Apricot Cake

1 cup flour	$\frac{1}{2}$ cup sugar
1 teaspoon baking powder	$\frac{3}{4}$ cup of milk

Pour into small buttered pan about size of bread tin, lay cooked apricots on top (as many as you wish). Sprinkle with sugar, little cinnamon and chunks of butter. Bake in moderate oven, and serve with whipped cream.

Banana Cake

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon baking powder
$\frac{2}{3}$ cup of butter	
2 egg yolks (beat whites separately)	1 scant teaspoon salt
4 tablespoons sour milk	1 teaspoon vanilla
1 teaspoon soda	1 cup mashed bananas
	$1\frac{1}{2}$ cups of flour

Cream butter and sugar, add egg yolks. Then add baking soda to sour milk and add to sugar mixture. Then add salt, vanilla, mashed bananas and flour, and fold in beaten whites. Follow the order of mixing exactly.

Mrs. E. O. Weidenmiller.

Brown Nut Cake

2 cups sugar	1 cup grated sweet chocolate
$\frac{3}{4}$ cup butter	1 cup milk
4 eggs	2 cups flour
1 cup unblanched almonds, chopped	2 teaspoons baking powder

Mrs. E. W. Hart.

Blintz Torte

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
$\frac{1}{2}$ cup sugar	1 cup of flour
4 egg yolks	1 teaspoon baking powder
5 tablespoons milk	

Cream butter and sugar, add beaten egg yolks, milk, flour, and flavoring. Put this dough on buttered cake tins, then beat four egg whites till stiff and dry and beat in one cup powdered sugar till stiff. Put this mixture over the cake dough, cut almonds over the meringue and bake in moderate oven twenty or twenty-five minutes. Between the layers put a custard made of one egg, 1 cup of milk, two teaspoons sugar and one teaspoon vanilla, cooked in double boiler until stiff.

Mrs. Ferrone.

Chocolate Cake

Part I. $\frac{1}{2}$ cup strong coffee
 $\frac{3}{4}$ cup grated chocolate $\frac{1}{2}$ cup brown sugar
 Put in sauce pan and cook until thick. Set aside to cool.

Part II. 1 teaspoon baking soda
 1 cup brown sugar 1 teaspoon baking powder
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup strong coffee $1\frac{3}{4}$ cups flour
 2 eggs 1 teaspoon vanilla
 Cream butter and sugar, add coffee, eggs, and Part

I. Add flour, sifted with soda and baking powder. Bake in layers, and use Mocha frosting.

Mrs. O. R. Marxsen, Jr.

Chocolate Loaf Cake

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla
Yolks of four eggs	2 squares of chocolate
$\frac{1}{2}$ cup milk	melted in five table-
$1\frac{3}{4}$ cups flour	spoons of hot water
2 teaspoons baking powder	

Cream butter and sugar, add egg yolks and beat well. Add chocolate, then vanilla, flour and baking powder. Lastly fold in the whites of the eggs, beaten stiff, and bake in a loaf pan for one hour.

Mrs. E. O. Weidenmiller.

Chocolate Surprise Cakes

$1\frac{1}{2}$ cups flour, sifted	$1\frac{1}{2}$ squares chocolate
$\frac{3}{4}$ cup sugar	1 tablespoon melted
1 teaspoon soda	shortening
1 cup thick cream or milk	

Beat until smooth. Bake for twenty minutes in muffin tins. Cut out center of each, fill with whipped cream, replace crust and cover with chocolate icing.

Ruth Salter.

Devil's Food Cake

2 cups sugar	$\frac{1}{2}$ cup sour milk
$\frac{2}{3}$ cup butter	$2\frac{1}{2}$ cups flour
3 eggs	1 teaspoon soda
1 cup coffee	1 teaspoon vanilla
$\frac{1}{2}$ cup cocoa (dry)	

Christmas Pecan Cake

1 pound sugar	2 teaspoons grated nut-
$\frac{1}{2}$ pound butter	meb, dissolved in wine
6 eggs	glass of brandy or
1 pound white raisins	cider
1 pound flour	$\frac{1}{2}$ pound candied cher-
1 teaspoon baking pow-	ries and pineapple
der	may be added to half
1 pound pecan meats	the amount of raisins

Bake slowly for three hours in a tube pan lined with seven of heavy brown paper. Slice thin.

Mrs. V. M. Reed.

Dark Fruit Cake

1 p o u n d granulated	1 tablespoon molasses
sugar	1 cup sour milk
1 pound butter or sub-	1 cup grape juice
stitute	1 teaspoon soda
8 eggs	2 teaspoons each cinna-
2 pounds raisins	mon, cloves and nut-
$\frac{1}{2}$ pound currants	meg
$\frac{1}{2}$ pound citron	1 $\frac{1}{4}$ p o u n d s Swan's
$\frac{1}{2}$ pound figs	Down cake flour
1 pound shelled nuts	2 teaspoons b a k i n g
4 apples	powder
Bake slowly.	

Mrs. Lindemann.

Dutch Apple Cake

1½ tablespoons butter	1 teaspoon baking powder
2½ tablespoons sugar	
¼ teaspoon salt	Water to make soft dough

Sift dry ingredients. Work butter in with knife. Add beaten egg and water. Handle very lightly. Put in square shallow pan and fill with sliced apples. On top put the following mixture:

¾ cup sugar	½ teaspoon cinnamon
2 tablespoons flour	

Bake until apples are soft.

Mrs. J. A. Lytle.

French Pastry Cake

2 cups sugar	½ cup cocoa, dissolved
½ cup butter	in ¾ cup boiling
3 egg yolks	coffee
½ teaspoon baking soda, dissolved in ½ cup milk or cream	

Let cool, add 3 cups flour and 3 beaten egg whites, flavor if desired.

Filling

3 cups powdered sugar	6 tablespoons butter
6 tablespoons cocoa	6 tablespoons hot coffee

Mrs. O. G. Balfour.

Graham Cracker Torte

2 tablespoons butter	1 cup milk
1 cup sugar	24 g r a h a m crackers,
4 eggs, separated	ground fine
$\frac{1}{2}$ cup shredded cocoa-	2 teaspoons b a k i n g
nut or chopped nuts	powder
	2 teaspoons vanilla

Cream butter and sugar, add yolks of eggs well beaten, and milk alternately with cocoanut, baking powder and crackers. Fold in stiffly beaten whites, bake in two layers and frost with butter cream flavored with almond.

Mrs. LeRoy Nelson Sweet

Meringue Cake

$\frac{1}{2}$ cup butter and $\frac{1}{2}$	1 cup flour
cup sugar creamed	$\frac{1}{4}$ teaspoon salt
together	1 teaspoon baking pow-
3 egg yolks	der
5 tablespoons milk	

Meringue

3 egg whites beaten stiff	$\frac{1}{2}$ c u p blanched al-
with pinch of salt	monds or walnuts
1 cup sugar added slow-	
ly	

Spread batter in layer pan, spread meringue over batter and bake slowly one half hour.

Custard

1 beaten egg	1 cup sugar mixed with
1 teaspoon vanilla	two scant tablespoons
1 cup milk	corn starch
Cook in double boiler until thick.	

When cake is cold cut in half, spread custard between halves to make layer cake. Serve as dessert with whipped cream.

Mrs. William G. Clark.

Never Fail Devil's Food Cake

2 tablespoons butter	2 eggs, separated
1½ cups Swansdown flour	¼ teaspoon salt
1 cup sugar	2 teaspoons vanilla
1 cup sour milk or cream	2 squares chocolate
	1 teaspoon baking soda

Cream butter and sugar, add yolks then flour and milk alternately. The soda should be beaten into the milk before using. Then add chocolate, vanilla, and fold in whites.

Mrs. LeRoy Nelson Sweet.

Nun's Cake

1 cup butter	2½ teaspoons baking powder
1½ cups powdered sugar	¼ teaspoon salt
Yolks of 5 eggs	3 teaspoons caraway seed
Whites of 2 eggs	2 teaspoons rose water
¾ cup milk	½ teaspoon cinnamon extract
3 cups flour	

Beat butter until creamy, add sugar and egg yolks, stir in unbeaten egg whites and beat for one minute. Add flour, milk and flavorings. Bake in a moderate oven.

Pineapple Filling for Sponge or Ice Box Cake

1 can (small) grated pineapple	2 teaspoons water
1 small cup sugar	⅔ cup corn starch

Cook until thick and cool. Add half pint whipped cream.

Nell Graham.

Pound Cake

Cream 1 cup butter; add gradually $1\frac{1}{2}$ cups sugar. Cream well. Break into this 5 eggs, one at a time, beating well after each egg. Then add 2 cups well sifted flour. Flavoring. May add citron. For flavoring, a combination of almond, lemon and vanilla extracts is delicious.

Mrs. R. D. Sampson.

Russian Torte

(Angel Food Cake)

1 cup egg whites	$1\frac{1}{2}$ cups sugar
$\frac{1}{4}$ teaspoon salt	1 cup cake flour
4 tablespoons water	1 teaspoon vanilla or al-
1 teaspoon cream of tar-	mond extract
tar	

Boil sugar and water until it threads. Pour over the beaten egg whites. Add flavoring and beat until cold. Mix and sift flour, cream of tartar and salt several times and fold gradually into egg mixture. Bake fifty minutes in moderate oven keeping covered with heavy brown paper for the first fifteen minutes.

Filling

Soak two tablespoons granulated gelatine in one fourth cup of water for five minutes. Let stand over boiling water to dissolve. Add one cup powdered sugar, two tablespoons strong coffee and one eighth teaspoon salt. Let this mixture stand. Then take eight egg yolks, beaten well, and add one pint of heavy cream and a teaspoon of vanilla. Combine the two mixtures and beat thoroughly.

Cut the angel food cake into two unequal layers and spread the mixture between the layers and over the top and sides. Sprinkle with chopped roasted, brown almonds. A delicious dessert.

Mrs. Thomas Roy.

Simple Frosting

1 cup sugar	3 tablespoons	cold
1 egg white	water	

Put ingredients into the upper half of a double boiler when the water in the lower half has come to a boil. Beat the three together while cooking, with a Dover beater, for seven minutes. Add a teaspoon of vanilla and a pinch of salt and spread on cake. To vary frosting, add a teaspoon of cocoa before cooking or chopped nuts and cherries after cooking.

Helen Hawk Carlisle.

Sour Cream Cake

2 eggs beaten and add-	1¾ cups flour
ed to a cup of sour	1 teaspoon baking pow-
cream	der
½ teaspoon soda	½ teaspoon salt
1 cup sugar	

Beat all together and add 1 cup raisins and nutmeats.

Sift flour, baking powder and salt together. Then beat together and add 1 cup raisins and nutmeats.

Mrs. E. H. Payne.

Spice Cake

1 cup butter	1 teaspoon cloves
1½ cups sugar	1 teaspoon nutmeg
1 cup sour milk	2 cups flour
3 eggs	1 small teaspoon soda
2 cups currants, raisins	dissolved in the sour
or blueberries	milk
3 teaspoons cinnamon	

Mrs. Burton.

Sponge Cake

3 eggs	1½ teaspoons baking powder
1 cup sugar	
½ cup water	¼ teaspoon salt
1½ cups cake flour	½ teaspoon vanilla

Beat whites of eggs in mixing bowl, then add one yolk at a time and continue beating. Add sugar gradually, then half of the water and half the flour, then remaining water and flour and flavoring. Use only a Dover beater in mixing the cake. Bake in moderate oven. Very good baked in two layers.

Mrs. E. Larson.

Sunshine Layer Cake

5 egg yolks	1 cup sugar
½ cup sweet milk	½ teaspoon soda and 1
1⅓ cups flour	teaspoon cream of
1 teaspoon vanilla	tartar added to flour

White Layer

5 egg whites beaten stiff	½ cup pastry flour
with pinch of salt	1 teaspoon cream of tar-
Scant ¾ cup sugar	tar

Sift flour and cream of tartar several times.

Filling

1 cup sour cream	3 tablespoons sugar
1 egg	1 teaspoon corn starch
Boil slowly until thick. Add nuts if desired.	

Mrs. E. W. Hart.

Surprise Crullers

Beat two eggs lightly and add half teaspoon salt, half cup sugar and the grated rind of one orange. Mix together two cups sifted flour and one and a half teaspoons baking powder. Combine the two mixtures and add a fourth cup of milk. Roll out in two sheets and cut in rounds, an inch and a half in diameter. In the centers of half the rounds place a quarter of a teaspoon of orange marmalade, two seeded raisins and a pinch of ground cinnamon. Cover with the other round, press the edges together firmly and fry in deep hot fat. Drain on brown paper and roll in powdered sugar.

Mrs. Lydia B. Dorsey.

Upside Down Cake

In bottom of round cake pan spread $1\frac{1}{2}$ cups brown sugar and 2 tablespoons butter. Place 5 or 6 slices of pineapple on top and pour over them the following batter, and bake slowly one hour.

Batter

Beat $1\frac{1}{2}$ cups sugar and three egg yolks for fifteen minutes. Add alternately $\frac{1}{2}$ cup of water or pineapple juice and $1\frac{1}{2}$ cups of flour until used. Add $1\frac{1}{2}$ teaspoons baking powder, 1 teaspoon vanilla and a pinch of salt. Add beaten egg whites. Invert cake and put Maraschino cherries in centers of pineapple. Serve with whipped cream.

Mary Pearl Williams.

White Fruit Cake

$\frac{1}{2}$ cup butter
1 cup sugar
 $1\frac{3}{4}$ cups cake flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup chopped almonds

$\frac{3}{4}$ cup grated cocoanut
 $\frac{1}{2}$ cup finely cut citron
 $\frac{1}{2}$ cup Sultana raisins
 $\frac{1}{2}$ teaspoon each almond and vanilla extract
5 egg whites

Mrs. Lindemann.





CANDIES

Butter Scotch

2 cups sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ cup syrup
$\frac{1}{2}$ teaspoon salt	Butter, size of an egg

Boil without stirring until, when tried in cold water, the mixture becomes brittle.

Mrs. Burton.

Chocolate Fudge

2 cups sugar	2 tablespoons cocoa
$\frac{1}{2}$ cup cream	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk	3 tablespoons butter
1 heaping tablespoon corn starch	1 teaspoon vanilla

Boil sugar, cream, and milk. Mix cocoa, corn starch, and salt, and add to the boiling mixture. Boil until a soft ball is formed in water. Add butter and boil until melted. Pour a little of the mixture into a soup plate, a little into a second plate, a little into a third plate. Continue adding a little to each until it is all poured. Beat what is left sticking to the pan. If it turns hard while still hot, add a few drops of cream to the fudge mixture before beating, but do this only after the contents of the three plates are fully cooled. Beat the fudge until it can be dropped in small pieces on waxed paper. The vanilla must be added before beating.

Mrs. Lydia B. Dorsey.

Cocoanut Taffy

1 small can Red Label Karo	2 cups shredded cocoa- nut
3 cups sugar	1 small can Carnation
1 large tablespoon but- ter	Milk

Put on stove and cook until it forms a firm ball in cold water. Stir to keep from burning. Pour out thin in buttered pans.

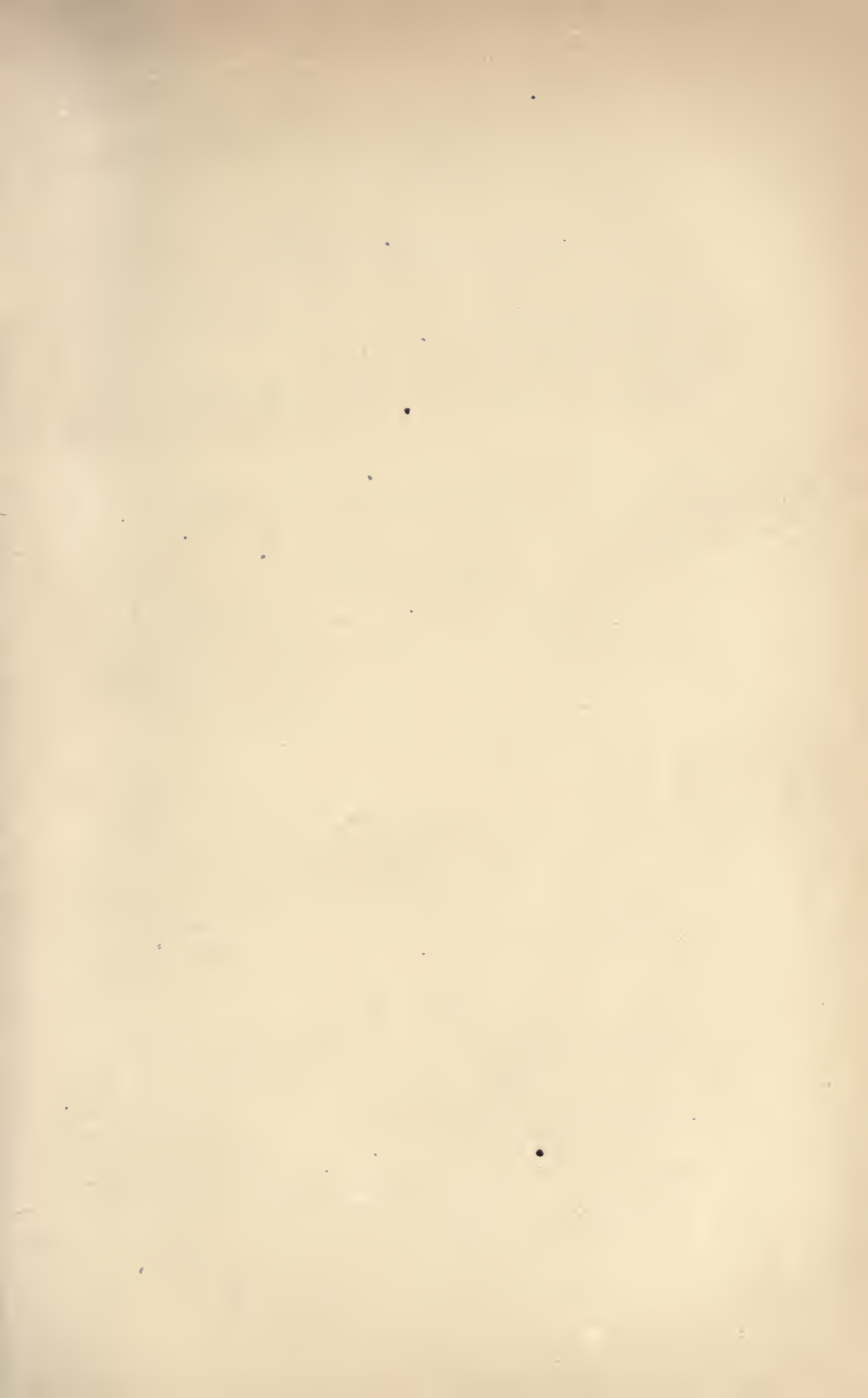
Mrs. David E. Walker.

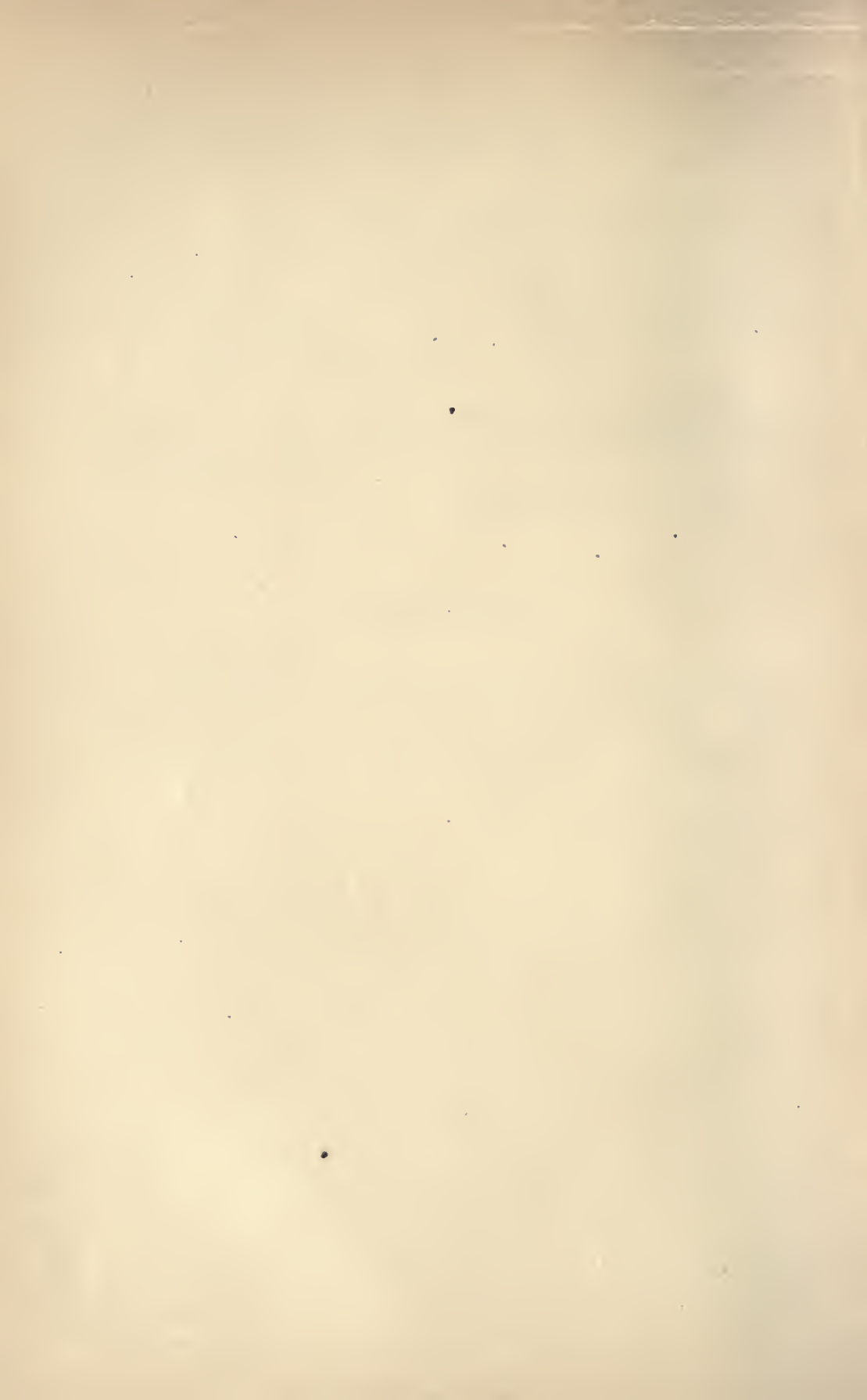
Date Nut Roll

3 cups sugar	1 cup milk
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Boil together, and add a heaping tablespoon of butter, 1 box of dates cut fine and cook until thick. Beat until cold and add $\frac{1}{2}$ cup of nuts and flavoring. Roll in damp towel, and when chilled, slice.

Mary Pearl Williams.





COOKIES

Almond Cookies (ice-box)

1 cup brown sugar	2 level teaspoons soda
1 cup white sugar	4½ cups of flour
3 eggs	1 tablespoon cinnamon
1 teaspoon salt	½ pound chopped almonds (blanched)
1 cup melted butter	
1 cup melted lard	

Form in two rolls and allow to stand over night in a cool place. Cut in slices and bake. This is a large recipe but good.

Mrs. E. P. Johnson.

Boston Cookies

1 cup butter	½ teaspoon salt
1½ cups sugar	1 teaspoon cinnamon
3 eggs	1 cup chopped English walnuts
1 teaspoon soda	
1½ tablespoons hot water	½ cup currants
3¼ cups flour	½ cup raisins (seeded and chopped)

Cream the butter, add sugar gradually and eggs well beaten. Add soda, dissolved in hot water and half the flour mixed and sifted with salt and cinnamon, then add nut meats, fruit, and remaining flour. Drop by spoonfuls one inch apart on a buttered sheet, and bake in a moderate oven.

Mrs. Bohn.

Brownies

¾ cup white sugar	2 squares melted chocolate
½ cup butter	
2 eggs	1 cup walnuts
½ cup flour	1 teaspoon vanilla

Bake in a thin layer on a cooky sheet 10 minutes. When cool, cut in squares.

Mrs. R. D. Sampson.

Filled Cookies

1 cup sugar	2 teaspoons Cream of
$\frac{1}{2}$ cup butter	Tartar
$\frac{1}{2}$ cup sweet milk	1 teaspoon soda

Filling

$3\frac{1}{2}$ cups flour	1 teaspoon flour
$\frac{1}{2}$ cup sugar	
$\frac{1}{2}$ cup cold water	

1 cup raisins, figs or dates, chopped fine, and boiled with the sugar, water and flour to make a smooth paste. Stir constantly to prevent burning.

Spread the paste between pairs of the cookies.

Mrs. T. J. Holmes.

Christmas Nut Ring Cookies

1 pound sugar	$\frac{1}{2}$ teaspoon salt
1 scant cup butter	1 teaspoon soda (In a
3 eggs	little hot water.)

Cream butter and sugar, add eggs beaten separately. Flour to stiffen. Roll thin, sprinkle with nuts.

Ruth Salter.

Date Cookies

$\frac{2}{3}$ cup melted butter	1 teaspoon soda in two
1 cup white sugar	tablespoons of hot
2 eggs	water
1 package of chopped	$\frac{1}{2}$ cup shelled nuts
dates	2 cups flour

Drop on greased cookie sheet.

Mrs. V. M. Reed.

Ginger Cookies

1 cup granulated sugar	$\frac{1}{2}$ teaspoon each cinna-
$\frac{1}{2}$ cup shortening, creamed	mon and ginger
$\frac{1}{2}$ cup dark molasses	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup water	Flour enough for rather
1 teaspoon soda	stiff dough

Mrs. Philip Kinsley.

Ice Box Cookies

$\frac{3}{4}$ cup white sugar	$\frac{1}{2}$ teaspoon nutmeg
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon soda dis-
1 egg	solved in warm water
Juice of half a lemon	$\frac{3}{4}$ cup nut meats,
3 cups flour	chopped
1 teaspoon cinnamon	

Make long, round roll. Place in ice box over night. Slice thin and bake.

Mrs. R. D. Sampson.

Quick Oatmeal Drop Cookies

$1\frac{1}{4}$ cups sugar	1 teaspoon powdered
1 cup Crisco	ginger
3 cups rolled oats	1 cup stoned dates, cut
2 eggs	fine, or raisins and
$\frac{1}{2}$ cup sour milk	nuts
1 teaspoon powdered	1 teaspoon baking soda
cinnamon	1 teaspoon salt
2 cups flour	

Cream Crisco and sugar together thoroughly, add eggs, well beaten, rolled oats, dates, salt, spices, soda dissolved in milk, and flour. Mix and drop from spoon on buttered tin. Bake in moderate oven till brown. Sufficient for 50 cookies.

Mrs. Cramer.

Sugar Cookies I

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ cup milk (sweet)
1 cup sugar	4 teaspoons baking powder
2 eggs	3 cups flour, or enough to make a soft dough
1 teaspoon ginger	
1 teaspoon nutmeg	
Bake in quick oven.	

Mrs. F. L. Rector.

Sugar Cookies II

1 cup butter	3 teaspoons vanilla extract
1 cup sugar	1 teaspoon baking powder
2 eggs	
3 cups flour	

Beat butter and sugar until light, add eggs and beat again, add vanilla. Sift flour and baking powder and add. Roll out thin, sprinkle with sugar, and press a little with the rolling pin. Cut out with cookie cutter and bake.

Mrs. H. M. Bryant.

Waffle Cookies

2 cups sugar	3 cups flour
1 cup butter	2 teaspoons baking powder
4 eggs, beaten	1 pinch of salt
1 cup milk	

Cream butter and sugar together, add eggs and milk, then add flour, baking powder and salt sifted together, and nutmeg to flavor. Preheat waffle iron ten minutes, then proceed to bake. It will take about two minutes for each baking. This recipe makes 48 cookies which will keep indefinitely.

Mrs. G. C. Wilson.

Cookies or Swedish Crisps

Cream together 1 cup of butter and 1 cup of brown sugar and add

1 beaten egg	1 teaspoon vanilla
1½ cups bread crumbs (hard and dry)	1 teaspoon baking powder
1½ cups of flour	½ cup chopped nuts

Roll very thin, cut in shapes and bake in quick oven.

Fudge Squares

3 tablespoons of shortening	⅔ cup of milk
1½ cups granulated sugar	2 cups of flour
2 eggs	1½ teaspoons baking powder
2 oz. bitter chocolate	1 package of dates cut fine
1 teaspoon vanilla	½ cup walnuts cut fine

Melt shortening, add sugar and unbeaten egg, add chocolate which has been melted, vanilla and milk. Add flour which has been sifted with the baking powder. Add dates and nut meats which have been mixed in some of the flour to prevent falling to the bottom of pan. Spread thinly in greased tins, bake in a slow oven from 20 to 35 minutes.

Cut into squares while still warm and before removing from pan. Makes two layers and may be served with whipped cream.

Mrs. Erma Volkman,





DESSERTS

Apple Dumplings

- | | |
|-----------------------------------|---|
| 6 tart apples, pared and
cored | 2 cups flour |
| 1 teaspoon baking pow-
der | Pinch of salt |
| | 2 heaping tablespoons
lard or butter |

Rub together as though for a pie crust, and add about $\frac{1}{2}$ cup sweet milk. Roll thin and wrap each apple in part of the dough. Place in shallow pan and pour the following sauce over them.

Sauce

- | | |
|-----------------------------|----------------------|
| 3 cups light brown
sugar | 1 tablespoon butter |
| 1 tablespoon flour | 3 cups boiling water |
| | Nutmeg to taste |

When dumplings begin to brown, baste with the sauce as you would a roast.

Mrs. O. R. Marxsen, Jr.

Baked Custard

- | | |
|-----------------------------------|---------------|
| 2 eggs | 2 cups milk |
| $\frac{1}{2}$ cup sugar (heaping) | Pinch of salt |
| Nutmeg to taste | |

Bake twenty minutes.

Mrs. Dunning.

Banana Fluff

Rub two or three ripe bananas through a ricer and mix with one cup of stiffly whipped cream. Sweeten to taste, pile in sherbet glasses and sprinkle a little grated chocolate or cocoa on top. Serve very cold.

Sheila White.

Candied Apples

Make a syrup of 1 cup water and $\frac{1}{2}$ cup sugar.
Cook in it four or five peeled apples until tender.
Serve with whipped cream and nuts.

Mrs. Vincent M. Reed.

Chocolate Ice Box Cake

30 lady fingers	3 tablespoons water
4 eggs separated	3 tablespoons sugar
$\frac{1}{2}$ pound sweet chocolate	Small piece butter
late	

Line a spring pan with lady fingers, side and bottom. Melt the chocolate in a double boiler, add sugar and water with yolks beaten well, cook slowly until thick and smooth, stirring constantly, beat the whites stiff, and when chocolate is cold add to the whites. Pour it on the lady fingers and place more lady fingers on the top of the filling and set in ice box for 24 hours. When ready to serve add the whipping cream, over top place nuts or cherries.

Mrs. E. H. Payne.

Cottage Pudding

1 cup milk	3 tablespoons melted
2 eggs	butter
1 cup sugar	2 teaspoons baking
2 cups flour	powder

Bake half an hour.

Mrs. Dunning.

Chocolate Steam Pudding

$\frac{3}{4}$ cup sugar	$1\frac{1}{2}$ cups sifted flour
1 tablespoon butter	$\frac{1}{4}$ teaspoon salt
1 egg beaten separately	2 teaspoons baking powder
2 squares chocolate	
$\frac{3}{4}$ cup milk	

Cream butter and sugar, add egg yolk, then milk and dry ingredients alternately, then melted chocolate and lastly fold in beaten egg white. Steam three-quarters of an hour.

Sauce

1 tablespoon butter	1 white of egg beaten
1 cup powdered sugar	stiff
1 egg yolk	1 bottle whipped cream
1 teaspoon vanilla	

Mix in order given.

Mrs. J. A. Lytle.

Creamy Rice Pudding

$\frac{1}{3}$ cup rice	$\frac{1}{2}$ cup raisins (seed-
4 cups milk (hot)	less)
$\frac{1}{4}$ cup sugar	

Boil rice 5 minutes, then blanch. Add milk to blanched rice and cook in double boiler for one hour.

Add sugar and raisins and bake one hour or less time in moderate oven. Stir with long fork every 15 minutes.

Mrs. F. L. Rector.

Date and Nut Divinity Pudding

1 cup dates (ground)	3 egg whites
1 cup nuts (ground)	3 egg yolks
1 cup bread crumbs	1 teaspoon vanilla
1 cup sugar	

Mix all except the whites which should be folded in last, beaten firmly. Bake for thirty minutes and serve with whipped cream.

Mary Lee Robertson.

Date and Walnut Fingers

2 tablespoons cold water	1 cup finely chopped walnuts
1 cup sugar	1 package chopped dates
3 eggs—separated	2 teaspoons vanilla
1 cup flour	$\frac{1}{4}$ teaspoon salt
2 teaspoons baking powder	

Cream sugar with yolks, add water, flour, dates, nuts, vanilla, and salt. Then fold in the stiffly beaten whites. Bake in moderate oven until golden brown. When cold cut in pieces three by one inch and roll in powdered sugar. May be used for luncheon dessert, cut in squares and served with whipped cream.

Mrs. LeRoy Nelson Sweet.

Date Pudding

1 cup dates	1 level teaspoon baking powder
1 cup chopped nuts	$\frac{1}{4}$ teaspoon salt
1 cup sugar	3 eggs
1 tablespoon flour	

Bake slowly forty-five minutes. Serve with whipped cream.

Mrs. Dunning.

Date Suet Pudding

2 cups bread crumbs	2 teaspoons baking
1 cup flour	powder, moistened in
$\frac{1}{2}$ cup nuts chopped	a little water.
fine	2 eggs beaten in a little
1 cup sugar	milk.
$\frac{1}{2}$ teaspoon salt	1 box dates

Put mixture in a buttered pan and steam three hours.

Sauce

$\frac{2}{3}$ cup sugar	Heaping teaspoon flour
Butter size of egg	

Mix together and add one cup boiling water. When cool add one beaten egg and vanilla.

Mrs. Burton.

Fresh Cocoanut Pudding

1 pint whipped cream	Knox's gelatine dis-
Scant half package	solved in water.

Beat cream until stiff, add melted gelatine and grated half of fresh cocoanut or a can of Baker's cocoanut. Put in mould and set on ice for two or three hours. When ready to serve, cover the top and sides with other half of cocoanut. Serve with maple syrup or fresh strawberry sauce.

Mrs. O. G. Balfour.

Graham Patties

$\frac{3}{4}$ package crumbed	$\frac{1}{2}$ cup butter
graham crackers	1 teaspoon water

Mix into a paste and line muffin tins with it by patting out a ball of the paste until it covers the inside of the pan. Fill with rich sweetened apple sauce. Bake fifteen minutes. Cool completely before removing from pans. Top with whipped cream.

Mrs. Chester Davis.

Graham Cracker Pudding

Cream together $\frac{1}{4}$ cup sugar, and two tablespoons butter. Add 1 egg well beaten, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup nut meats cut fine, $\frac{1}{2}$ teaspoon vanilla, 1 teaspoon baking powder, 1 heaping cup graham cracker crumbs. Bake in buttered dish in moderate oven. Serve with

Golden Sauce

Put in double boiler:	$\frac{1}{3}$ cup butter
1 cup sugar	$\frac{1}{3}$ cup milk

When dissolved, beat in the yolks of two eggs and add one teaspoon vanilla. Beat with Dover beater to keep from lumping. Serve hot.

Mrs. O. R. Marxsen, Jr.

Ice Box Cake

2 bars German sweet chocolate	2 tablespoons boiling water
2 tablespoons powdered sugar	4 eggs 18 lady fingers

Dissolve chocolate in water in double boiler. Add sugar, beat until cold, add yolks one at a time, then the beaten whites. Line dish with paraffin paper and put in a layer of split lady fingers, then a layer of the chocolate mixture and alternate lady fingers and chocolate with a top layer of lady fingers. Let stand in refrigerator for 24 hours and serve with whipped cream.

Mrs. Albert Hofstetter, Jr.

Ice Box Cake

1 pound sweet butter	1 teaspoon lemon juice
1 pound 4x sugar	1 tablespoon vanilla
6 eggs	2 dozen lady fingers
½ pound blanched almonds	

Cream butter and sugar, put one egg in at a time, beat well add flavoring and then almonds.

Place lady fingers upright around side of the pan and line bottom of it, put in the mixture and place in ice-box over night. When ready to serve add two bottles of whipped cream on top. Mrs. H. R. Hotchkiss.

Ice Box Dessert

12 macaroons	½ pint whipping cream
1 cup pecans	1 teaspoon vanilla
1 cup dry cocoanut	

Crumble the macaroons, whip the cream and combine all the ingredients mixed well. Pat mixture firmly into a buttered glass pie dish and let stand in ice box twelve hours or more. Serve in squares topped with whipped cream and cherries. Mrs. Clyce.

Lemon Pudding

1 cup of sugar	Juice and rind of one
Heaping tablespoon flour	lemon
Pinch salt	Yolk of 2 eggs
Butter size of walnut	One cup milk
	2 whites beaten stiff

Butter pan, set in pan of water, bake ½ hour in moderate oven.

Very good and will serve about six.

Mrs. E. P. Johnson.

Lemon Ice Box Cake

2½ dozen lady fingers	½ pound butter
4 eggs, beaten separately	1 lemon
	1 large cup sugar

Cream butter and sugar, add beaten yolks, grated rind and juice of lemon and beaten egg whites. Line tin with lady fingers, add mixture. Dot with bits of pineapple and Maraschino cherries, and alternate mixture cherries and pineapple with lady fingers until all are used. Let stand on ice 24 hours and serve with whipped cream.

Mrs. A. L. Kemnitz.

Mrs. J. M. Hammer.

Meringue Dessert

3 egg whites, beaten stiff

Add slowly while beating one cup granulated sugar, one teaspoon vinegar and one teaspoon vanilla. Bake in buttered muffin tins for one hour. Oven temperature 300 degrees. Before serving, remove tops carefully, fill with fresh or canned fruit mixed with whipped cream and replace tops.

Mrs. W. H. Blacker.

Pineapple Fluff

1 small flat can of pineapple, diced	½ pint of whipping cream
15 marshmallows	

Cut marshmallows in small pieces and soak in pineapple juice while whipping the cream. Drain marshmallows and mix cream, pineapple, and marshmallows together. Put in mould and place on ice until cold. A quick delicious dessert.

B. C. Le Vally.

Pineapple Ice Cream

1 quart milk	1½ level tablespoons
2 eggs	corn starch
	1 cup sugar

Heat milk in double boiler, then add sugar and corn starch mixed smooth in a little milk. Let it boil for one or two minutes or until it begins to thicken. Remove from stove and cool. Then stir in the eggs, two cups of crushed pineapple and half pint of cream. Freeze. Makes 2 quarts.

Mrs. R. A. Del Prato.

Orange Charlotte

1⅓ tablespoons heaping	1 cup sugar.
of gelatine	3 tablespoons lemon
Dissolve in ⅓ cup cold	juice
water and ⅓ cup hot	1 cup orange juice
water.	

Let above cool, then beat to a froth and fold in three egg whites, and two cups whipped cream. Turn into mould and chill.

Caroline Hesselbaum.

Raspberry Flummery

Boil one cup raspberries in a pint of water, one cup of sugar and stir in three tablespoons of corn starch mixed with water. Cook in double boiler until thick and pour into mold. When cold serve with cream and sugar.

Snow Pudding

Dissolve half a box of gelatine in one pint of boiling water. When cool, add the whites of three eggs and beat to a stiff froth. Add two cups of sugar, the juice of two lemons and beat again until stiff. Serve with a custard made of the yolks of three eggs and one whole egg, three pints of milk and six tablespoonsful of sugar.

Mrs. Gust J. Anderson.

Sponge Pudding

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ cup flour

Mix with enough milk to make a paste. Add one pint scalded milk and boil until thick. Add $\frac{1}{3}$ cup butter. Beat yolks and whites of five eggs separately. Add cooked mixture to yolks. Fold in whites and bake in unbuttered pudding pan about twenty minutes. Set pan in hot water while baking.

Mrs. W. H. Langewisch.

French Apple Pudding

$\frac{1}{2}$ cup sugar

1 cup flour

1 tablespoon butter

1 tablespoon baking powder

6 or 7 tablespoons milk

Peel and slice apples or fresh peaches very thin, put in pan and sweeten, add pinch of salt and a little cinnamon. Cover with above batter and bake about $\frac{1}{2}$ hour. Serve with cream.



LUNCHEON DISHES

Boston Baked Beans

1 pound white navy beans	2 tablespoons molasses
$\frac{1}{2}$ pound salt pork	2 tablespoons brown sugar
1 teaspoon dry mustard	

Soak beans over night, drain and rinse well, cover with cold water, boil slowly until tender but with skins unbroken. Now place in layers in beanpot, covering each layer with finely cut salt pork, molasses, and brown sugar mixed with the mustard. Bake very slowly for at least four hours, adding boiling water if necessary.

A. E. Campbell.

Bread and Bacon Crisps

Trim the crusts off a loaf of fresh white bread and shave in the thinnest possible slices. Lay on each a thin slice of breakfast bacon and roll each piece up tightly and fasten with a toothpick. Lay them on a flat pan and brown in a hot oven until crisp.

S. Eckert.

Broiled Open Sandwich

Toast a slice of bread on one side. Cover the untoasted side with a thin slice of cooked ham; put on a layer of old English cheese and on that a thick slice of tomato. Sprinkle with salt, pepper, and mustard. Broil under a flame until cheese melts. Cold chicken may be used instead of ham.

Sheila White.

Cheese and Olive Sandwich

$\frac{1}{2}$ cup stuffed chopped olives	1 package Philadelphia cream cheese
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Mix thoroughly and spread on thin slices of buttered bread.

Mrs. R. A. Del Prato.

Cheese Souffle

$\frac{1}{2}$ pound cheese cut in- to small pieces	Yolks of 3 eggs
1 cup bread crumbs	$\frac{1}{4}$ teaspoon salt
	1 cup scalded milk

Mix all together and fold in beaten whites, then bake twenty minutes in a hot oven.

Sheila White.

Corn and Cheese Souffle

1 cup medium white sauce	$\frac{1}{2}$ cup grated cheese
$\frac{1}{2}$ cup corn	3 eggs
	Salt to taste

Add corn, cheese, and slightly beaten egg yolks to hot white sauce. Cool and fold in stiffly beaten whites, turn into buttered baking dish and bake for thirty minutes.

Mrs. V. M. Reed.

Chicken Souffle

2 cups scalded milk	1 teaspoon salt
$\frac{1}{8}$ cup butter	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{8}$ cup flour	

Make a cream sauce of these ingredients. Add two cups of cold chopped chicken, the yolks of three beaten eggs and a tablespoon of chopped parsley. Fold in the beaten egg whites and place in a buttered baking dish. Bake thirty-five minutes. Serve with mushroom sauce made of thickened chicken broth to which mushrooms and a little chopped pimento have been added.

Mrs. M. Laramore.

Eggs Sur La Plate

Break an egg or eggs into a heavy aluminum pan with some melted butter. Pour over each egg one tablespoon cream, dot with butter, sprinkle with salt, and cover until cooked as firm as desired.

Mrs. V. M. Reed.

Egg Croquets

4 hardboiled eggs put	butter
through a sieve	4 tablespoons cream
1 tablespoon melted	$\frac{1}{2}$ teaspoon salt

Cracker crumbs enough to shape into finger croquets. Roll in crumbs and fry brown in butter.

Mrs. E. H. Payne.

Ramekin Of Salmon And Peas

1 can red salmon	$\frac{1}{2}$ cup buttered bread
1 cup peas	crumbs
1 cup thin white sauce	

Remove salmon from can, drain off liquor, shred with fork.

Make one cup thin white sauce using one tablespoon butter, $\frac{1}{2}$ tablespoon flour, one cup milk and seasoning. Drain peas, then add peas and salmon to white sauce. Put in ramekins, cover with buttered crumbs, and bake in moderate oven until crumbs are a golden brown. (Good luncheon dish).

Mrs. F. L. Rector.

Sausages With Rice and Tomatoes

1 cup rice

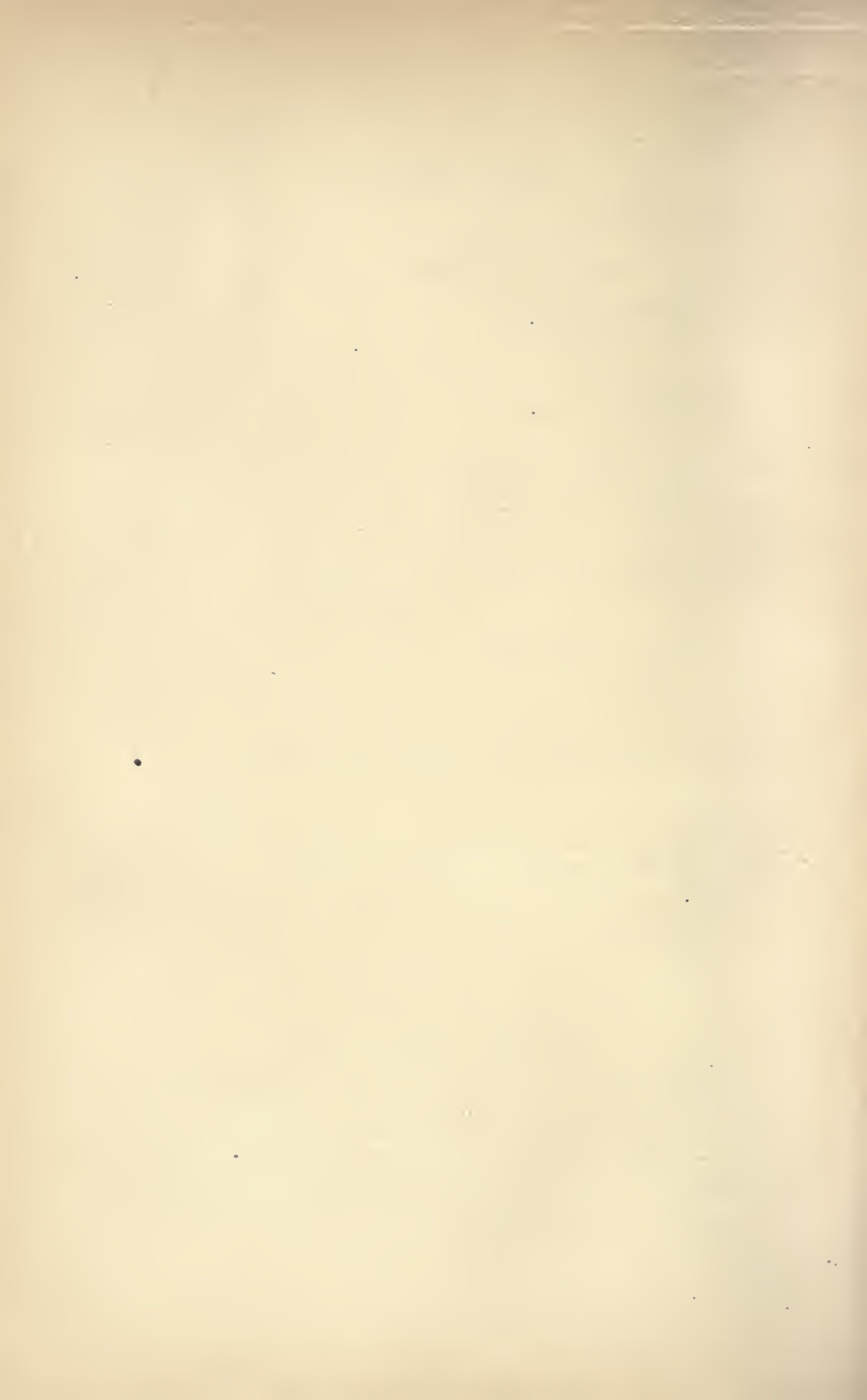
Boil until tender in salt water. Drain and add one pint can of tomatoes. Place in baking dish and stick into the mixture 8 large or 12 small sausages. Bake 30 to 45 minutes.

Mrs. C. W. Moore.

Mock Lobster Sandwich

Boil one-half pound of halibut for fifteen minutes in water enough to cover, adding one teaspoon of vinegar and one teaspoon of salt to the water. When the fish is chilled, chop coarsely and add one tablespoon of canned pimientos. Moisten with mayonnaise and spread between thin slices of buttered bread.

Mrs. Sophie Eckert.



MEAT DISHES

Chicken a La King

1 young chicken (about 3½ pounds)	3 Spanish sweet pep- pers
½ pound fresh mush- rooms (or one large can)	1 pint cream
3 green peppers, cut up	¼ pound butter
	4 tablespoons flour
	½ spoon salt
	Pinch of pepper

Boil chicken and dice. Scald peppers in chicken broth. Saute mushrooms, scald cream. Rub flour and butter together and thicken the cream to which a little chicken broth has been added. Add seasoning, mushrooms, peppers and chicken to sauce and cook slowly for ten minutes in double boiler. Rub yolks of two hard boiled eggs with a little cream and add to the mixture before serving.

Mrs. F. H. Rohles.

Chicken and Macaroni Loaf

1½ cups macaroni— broken up small	⅔ cup blanched and chopped almonds
1½ cups cheese	¼ teaspoon salt
1 cup chopped chicken	⅛ teaspoon grated nut- meg
2 eggs	Pinch of mustard
½ cup cream	

Cook macaroni until tender, combine with chicken, almonds and grated cheese. Mix thoroughly, add eggs well beaten, seasonings and cream. Mix thoroughly, but lightly and turn into a well buttered mold. Cover and steam for two hours. Remove and invert mold over dish in which loaf is to be served. Let stand a few minutes before lifting mold. Serve with tomato sauce poured around loaf.

Pan Broiled Chicken

Select chicken weighing two and a half to three pounds. Wash carefully and dry with towel. Cut in quarters and place in a roasting pan. Salt and pepper, and cover with one cup of melted butter and a half pint of heavy cream. Bake in hot oven about thirty minutes, basting every ten minutes.

Sheila White.

Mock Chicken Legs

Pork tenderloin and veal steak, $\frac{1}{8}$ pound of each meat for each chicken leg. Have the butcher French these and wind them on a skewer to resemble a chicken leg. Roll in egg and cracker crumbs and fry.

Mrs. V. M. Reed.

Chop Suey

1 pound round steak	$\frac{1}{2}$ pound lean pork
1 pound veal	shoulder

Cut in small pieces and brown in a little butter. After browned, add a bunch of celery, cut up, and about 6 good sized onions, sliced, and salt and pepper to taste. Add 1 tablespoon Fuji Bead Molasses. Cook until tender, and just before serving add 1 can of Fuji bean sprouts and 1 can of mushrooms.

Mrs. J. M. Hammer.

Chili Con Carne

$\frac{1}{2}$ cup suet, fried out	1 large can of tomatoes
$\frac{1}{2}$ pound pork, ground	(strained)
$\frac{1}{2}$ pound beef, ground	4 potatoes
1 can of kidney beans	1 tablespoon small red peppers

Mrs. McGrath.

Crab Meat a La Newburg

$1\frac{1}{2}$ cups crabmeat	Grating of nutmeg
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup cream
$\frac{1}{4}$ teaspoon salt	2 egg yolks

Melt butter, add crab meat cut in pieces and cook three minutes. Add seasonings, cream and egg yolks slightly beaten. Cook until thickened, stirring constantly. Serve on toast.

Mrs. H. Cox.

Creamed Crab Meat

Put one can of crab meat in a sauce pan with one tablespoon melted butter, one stalk chopped celery, a level tablespoon of flour, one cup cream and salt and pepper to taste. Simmer until creamy and serve hot on buttered toast or in patty shells. Lobster may be treated in the same manner.

Mrs. LeRoy Nelson Sweet.

Devilled Crab Meat

1 can crab meat	2 hard boiled eggs cut
1 cup cream	fine
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon T a b a s c o
1 tablespoon butter	sauce
1 teaspoon minced pars-	$\frac{1}{2}$ teaspoon paprika
ley	1 level teaspoon salt
1 t e a s p o o n onion	1 pinch of mustard
(minced)	1 cup of bread crumbs

Mix butter, onion and parsley, and simmer. Then pour in cream and milk and add eggs. Heat through, mix seasonings into the mixture and add crab meat and bread crumbs, and a little lemon juice. Fill a buttered dish with the mixture, sprinkle bread crumbs and butter on top and put into hot oven in a pan of water and heat through.

Sheila White.

Fan Foo

Sear in skillet one pound of ground steak. Add one can of strained tomatoes. Season with salt and pepper. Add one chopped green pepper and cook slowly for thirty minutes. Add two cups of cooked rice just before serving.

Mrs. Dwight Smith.

Ham With Mustard

1 slice of ham—1 inch thick.

Pour boiling water over it and let stand a few minutes to draw out salt. Pour off water and sprinkle ham with one tablespoon dry mustard mixed with one heaping tablespoon brown sugar. Put about six tablespoons of water in bottom of pan and bake thirty minutes in moderate oven.

Mrs. Dwight Smith.

Ham Loaf

Put two pounds fresh lean pork and one and a quarter pounds smoked raw ham through the meat chopper twice. Add one cup rolled cracker crumbs, two eggs beaten well and season with salt and pepper. Mix thoroughly and add gradually one cup of milk. When well blended pack into loaf pan and bake one and one half hours in moderate oven. Drain off the superfluous fat and remove loaf to serving dish. Set in oven a few minutes to dry off. Serve on bed of boiled and well seasoned spinach with or without horse-radish sauce.

Horse-radish sauce

$\frac{1}{2}$ pint whipped cream mixed with 3 or 4 tablespoons of prepared horse-radish.

The ham loaf may also be served with spiced crab apples.

Mrs. LeRoy Nelson Sweet.

Savory Baked Ham With Raisin Sauce

1 slice ham ($\frac{3}{4}$ inch thick) 2 tablespoons brown sugar

1 teaspoon mustard

Rub the sugar and mustard into ham, cover with half cup of water and two tablespoons spiced vinegar from pickled peaches. Bake covered for one hour.

Raisin Sauce

1 cup raisins $\frac{1}{4}$ cup sugar
1 cup water 2 tablespoons spiced
2 tablespoons corn starch vinegar

Cook ten minutes.

Ruth Salter.

Ham Souffle

2 cups chopped ham	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ teaspoon salt	3 eggs
$\frac{1}{8}$ teaspoon paprika	2 tablespoons lemon juice
$\frac{1}{2}$ cup bread crumbs	

Cook bread crumbs in milk five minutes, add beaten egg yolks, ham and seasoning. Then add stiffly beaten egg whites, turn into a greased baking dish, set into pan of hot water and bake in a moderate oven until firm. Serve with thin cream sauce.

Sheila White

Kidney Bean Hash

1 pound round steak (ground)	1 can (medium size) tomatoes
1 can kidney beans	2 onions
	2 green peppers

Cut up onions fine and brown with the meat. Cut up peppers and add, then add tomatoes and kidney beans. Season well with salt and pepper or two teaspoons of chili powder if desired. Cook slowly until peppers are cooked and the desired thickness obtained, about one hour.

Ann R. Conway.

Baked Pork Chops

Bone and season six or eight chops, roll in beaten egg and cracker crumbs. Fry in bacon fat. Arrange in casserole and pour over all one can of tomato soup. Bake forty-five minutes.

Mrs. David E. Walker.

Santa Barbara Fish

6 slices of fish (halibut is very good)	1½ cups of water
2 tablespoons of fat	3 tablespoons vinegar
½ tablespoon salt	1 tablespoon onion juice
3 tablespoons flour	3 chopped red pimentoes

Put fish in greased baking pan, melt butter, add flour, and salt, then water, vinegar, onion juice and pimentoes, cook until thick and pour over fish and bake 45 minutes in oven 350 degrees.

Mrs. A. E. Whitmore.

Stuffed Cabbage

1 lb. ground beef with a little pork mixed, add ½ cup boiled rice, 2 eggs and a little onion, season with salt and pepper, add milk so it is very loose.

Place cabbage leaf in hot water for a few minutes to soften, put a tablespoon of mixture in each leaf, roll up and tie, place in buttered pan to brown, add a little water and allow to simmer until tender.

Kidney Stew

3 veal kidneys

5 lamb kidneys

Clean kidneys, cut in small pieces and soak in salt water for half an hour. Brown one medium sized chopped onion in two large tablespoons of butter and add the kidneys when they have been thoroughly drained. Sprinkle a heaping teaspoon of flour over the mixture when it is browned. Cover and steam. Dice one large potato into tiny cubes and add with one pint of water. Simmer for half an hour. Season with salt, pepper and a tablespoon of catsup. Simmer for another half hour.

Lydia B. Dorsey.

Meat Loaf

2 pounds round steak	2 eggs
1 pound lean pork, ground fine	1 cup cracker crumbs
1 cup cooked tomatoes	Scant teaspoon salt

Form into loaf and press hard into paper lined pan, with several strips of bacon on top. Bake slowly for half an hour and rapidly for fifteen minutes. Make gravy from liquid which exudes.

Mrs. A. L. Kemnitz.

Oriental Stew

3 pounds veal	1 cup nut meats
$\frac{1}{2}$ can tomatoes	

Cut meat in small pieces and brown in butter in which a sliced onion has been browned. Strain the tomatoes and add to the meat. Cook one and a half hours. Boil one cup of rice, heat the nuts in butter, sprinkle over the rice and serve with the meat mixture.

Mrs. V. M. Reed.

Pork Chops With Apples

6 pork chops	$\frac{1}{2}$ cup raisins
3 tablespoons flour	3 tart apples
$\frac{1}{4}$ teaspoon sage	1 tablespoon vinegar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup brown sugar
2 cups hot water	

Sprinkle chops with sage and salt and brown in pan. Remove to shallow baking dish. On each chop place half an apple, pared, cored and filled with brown sugar. Into the fat in the pan put flour and salt; brown, adding water to make gravy. Bring to boil. Add vinegar and raisins. Pour over chops and bake until apples are tender.

Mrs. E. H. Holtz.

Sour Rabbit

Boil for five minutes—one pint of vinegar seasoned with cayenne, salt, cloves, whole pepper and six bay leaves. Set away to cool. Wash and wipe rabbit well, cut up and place in the cold vinegar for ten hours. Drain rabbit, flour and fry in hot fat. Salt and pepper and fry until brown on both sides. Cook slowly, keeping pan covered. When nearly done add a large sliced onion and continue cooking until rabbit is tender. Place on a platter. To the remaining grease, salt and pepper in which the rabbit was cooked, add three tablespoons of the spiced vinegar and enough water to make the gravy of the right consistency. Pour over the rabbit.

Mrs. Mary McKee.

Salmon Loaf

1 cup cracker crumbs	Pepper and salt
3 eggs	1 green pepper, chopped
1 cup milk	1 large can of salmon

Mix and steam one hour in double boiler.

Sauce

1 can tomato soup	1 tablespoon butter
1 can mushrooms	Pepper and salt

Cook until well mixed, and serve over the loaf.

Mrs. Albert Hofstetter, Jr.

Salmon Supreme

Pour a can of salmon into a buttered baking dish. Cover with 2 cups of cream sauce in which $\frac{1}{2}$ pound of cheese has been melted. Season to taste and bake $\frac{1}{2}$ hour.

Mrs. E. H. Payne.

Steamed Salmon Loaf

- | | |
|-----------------------------|-----------------------------|
| 1 large can salmon | 1 tablespoon lemon |
| 2 cups cracker or bread | juice or vinegar |
| crumbs | $\frac{1}{2}$ teaspoon salt |
| 3 beaten eggs | 1 teaspoon baking powder |
| 2 tablespoons melted butter | |

Mix and form in loaf, wrap in cloth and steam three-quarters of an hour.

Sauce

- | | |
|--------------------------------------|-----------------------------|
| $\frac{1}{4}$ cup canned tomato soup | 2 tablespoons corn starch |
| 1 beaten egg | $\frac{1}{2}$ teaspoon salt |
| | Dash of red pepper |

Add grated yellow cheese and pour over salmon loaf. Garnish with lemon and parsley.

Mrs. Vincent M. Reed.

Salmon Turbot

- | | |
|-----------------------------|-------------------|
| 1 tall can salmon | 2 eggs |
| 2 tablespoons melted butter | 1 pint sweet milk |
| 1 tablespoon flour | Bread crumbs |

Drain juice from salmon, take out bones and skin, and break salmon in small pieces.

Make sauce by melting butter and adding flour and milk. When hot, but not boiling, add eggs well beaten.

Put a layer of salmon in buttered baking dish, then a layer of sauce and so on until salmon and sauce are used up. Sprinkle top with crumbs and bake in moderate oven about a half hour.

Lauraette Cornett.

Shepherd's Pie

1½ pounds of lamb	⅛ teaspoon pepper
1 cup sliced onions	2 tablespoons flour
½ cup cut carrots	4 potatoes
2 teaspoons salt	2 tablespoons parsley

Wipe meat, put on to boil with 2 quarts of water and cook slowly one hour. Add seasonings and vegetables except potatoes. Cook until tender, then remove 4 cups of the juice (can be kept for soup stock). To the remainder in the kettle, add flour thickening and boil five minutes. Boil and mash potatoes, put around the edge of an agate platter. Put the meat in the center, dust with paprika, brown in moderate oven and sprinkle with parsley.

Mrs. H. Cox.

Escalloped Shrimps

1 cup bread crumbs	⅛ teaspoon paprika
1 cup cooked tomatoes or canned tomatoes	2 cups cooked or canned shrimps
1 tablespoon m i n c e d parsley	1 chopped green pepper
¼ teaspoon salt	2 tablespoons butter

Sprinkle bottom of greased casserole with ½ cup bread crumbs. Cover bottom with tomatoes, adding parsley, salt and paprika. Put in a layer of shrimps, then a layer of green pepper which has been sauted in butter. Repeat layers of tomatoes, seasoning, shrimps and green peppers until all are used. Cover top with remaining ½ cup bread crumbs, dot with bits of butter and sprinkle with paprika. Cook in moderate oven about one half hour.

Sheila White.

Italian Spaghetti

$\frac{1}{2}$ pound chopped pork	1 onion, chopped
$\frac{1}{2}$ pound chopped beef	$\frac{1}{4}$ teaspoon ground
$\frac{1}{2}$ pound chopped veal	cloves
1 can tomatoes	1 bay leaf
1 green pepper, chopped	1 cup mushrooms
1 large clove of garlic, chopped	2 tablespoons olive oil
	1 teaspoon butter

Cook spaghetti separately until soft. Pour paste over it.

Mrs. Burton.

Italian Spaghetti

1 can Italian tomato paste	$\frac{1}{8}$ teaspoon cayenne pepper
$\frac{1}{4}$ pound bacon, cut fine	1 can mushrooms
2 large onions, cut fine	2 teaspoons chopped parsley
1 green pepper, cut fine	1 cup grated Parmesan cheese
1 small can of pimientos	
$\frac{1}{2}$ teaspoon paprika	
1 teaspoon salt	1 package spaghetti

Boil spaghetti until soft. Fry bacon, add chopped onions and fry gently until light brown. Add green pepper, chopped, and continue frying. Add chopped pimiento, parsley, mushrooms and seasoning. Add tomato paste and cook slowly for five minutes, stirring to prevent sticking. Put layer of spaghetti in a baking dish, cover with cheese and a layer of sauce, then alternate layers of cheese and sauce with layers of spaghetti until the dish is full, having a layer of sauce and cheese on top. Bake slowly for 1 hour.

$\frac{1}{2}$ pound of chopped round steak may be added if desired.

Mrs. John Jones.

Spare Rib Pie

One or two strips of spareribs. Cook in salt water, and when tender pick the meat from the bones and put in a baking dish, then a layer of cooked potatoes and a slice of onion if one cares for same, making two or three layers. Thicken the juice which has been boiled down considerably and pour over all. Make a rich biscuit dough and cut out and place on top.

Cook in moderate oven for 35 minutes. This dish cannot be told from chicken.

Mrs. E. P. Johnson.

Rolled Steak

Take a large slice of round steak about half an inch thick and have it pounded with a cleaver. Cut into strips three inches wide and five inches long. Pound into them as much flour as they will absorb. Sprinkle with salt and cayenne pepper and cover with sliced onions. Lay on each a strip of bacon and roll up so the bacon rolls out over the end. Fasten with tooth picks. Roll again in flour and brown in hot fat. When thoroughly brown add a little water, cover closely and simmer for one hour.

Alice Eckert.

Salisbury Steak

2 pounds	h a m b u r g	1 teaspoon lemon juice
steak		1 egg
2 teaspoons	m i n c e d	1 pinch of nutmeg
onion		Salt and pepper to taste

Mix and shape into patties. Pan broil and serve surrounded with tomato sauce and covered with French fried onions.

Mrs. H. Cox.

Mock Sweetbreads

1 pound of lean veal	2 beaten eggs
2 ounces salt pork	$\frac{1}{2}$ cup milk
Ground and mixed	$\frac{1}{2}$ cup flour
3 cups bread crumbs	Salt and pepper to taste

Mould in 8 pieces, place in pan, dot with butter, pour over $1\frac{1}{2}$ cups stock, milk, or water. Cover and bake one hour, basting frequently. Serve with white, brown or tomato sauce.

Mrs. Vincent M. Reed.

Veal Jellied

Cook a good sized piece of veal with a lot of bone. Add two or three onions, whole pepper, allspice, salt and a couple of bay leaves. Cook all until tender. Take out meat, pick it fine and put into a clean kettle. Strain the juice through a colander and pour into kettle with the meat. Set on stove again and cook about five minutes. Put into a jar, and slice when cold.

Mrs. E. H. Payne.

Veal Loaf

$2\frac{1}{2}$ pounds veal	Butter size of egg
$\frac{1}{2}$ pound smoked ham	3 whole eggs
slice (including fat)	1 cup milk
$\frac{1}{4}$ pound pork	Salt and pepper
Grind together	Very little sage may be
1 cup rolled crackers	added if desired

Bake three hours in fireless cooker or bake slowly in oven. Good either hot or cold.

Mrs. F. L. Rector.





MEAT ACCOMPANIMENTS

Corn Fritters

$\frac{1}{2}$ cup milk	$\frac{1}{3}$ teaspoon pepper
2 cups cooked corn cut from the cob	3 teaspoons baking powder
2 cups flour	1 tablespoon fat
1 teaspoon salt	2 eggs

Add milk to corn, add flour sifted with salt, pepper and baking powder. Add fat and well beaten eggs. Beat all together well and fry by the spoonful in hot fat until brown.

Mrs. D. McGrath.

Cranberry Jelly

1 quart berries	$1\frac{1}{4}$ cups water
2 cups sugar	

Boil berries until they burst. Strain pulp, add sugar and stir until dissolved. Pour in cups wet with cold water. This jelly never fails.

Mrs. V. M. Reed.

Cranberry Relish

1 pound of cranberries	1 orange
1 cup sugar	

Put the fruit through the grinder, add sugar and put in ice box for two or three hours before serving. Delicious with meats.

Mrs. Eric J. Mordt.

Neverfail Dumplings

2 cups flour		$\frac{1}{2}$ teaspoon salt
4 teaspoons	b a k i n g	2 teaspoons shortening
powder		$\frac{3}{4}$ cup milk

Mix and drop on meat.

Mrs. Vincent M. Reed.

Pepper Hash

12 sweet red peppers	6 medium sized onions
12 sweet green peppers	

Grind all together. Pour boiling water over the mixture and let stand until luke warm. Drain, add two tablespoons mustard seed, 1 quart of vinegar, 3 cups of white sugar and 1 tablespoon salt. Boil fifteen minutes and bottle hot.

This can be mixed with mayonnaise and served on lettuce or used with meats as a relish.

Sheila White.

Pears With Mint Jelly

Take firm canned pears and hollow each one out a little more than usual. Fill with mint jelly and serve with roast lamb.

Mrs. V. M. Reed.

MUFFINS AND HOT BREADS

Ice Box Biscuits

1 medium sized potato,	2 cups flour
boiled and mashed	Salt
$\frac{3}{4}$ cup lard. Add to	$\frac{1}{2}$ cup sugar
mashed potato and 1	
cup potato water	

While potato is boiling, dissolve 1 yeast cake in $\frac{1}{2}$ cup warm milk, 1 teaspoon sugar, 2 eggs beaten, and let rise 20 minutes. Add 3 cups of flour, and the first mixture.

Place in ice box and let rise till ready to use. Then knead lightly and pinch off small bits. Roll in buttered hands and place 3 of these in greased muffin tins. Let rise from $2\frac{1}{2}$ to 3 hours in warm room. Bake in hot oven twelve or fifteen minutes.

The dough may be kept in ice box several days, kneading down when light and rolling out only enough for immediate use.

Mrs. W. E. Jameson.

Bran Muffins

1 cup of sugar	1 cup of milk in which
1 tablespoon each of	1 teaspoon of baking
butter and Crisco	powder has been add-
1 pinch of salt	ed (sweet or sour milk
1 egg	may be used)
$1\frac{1}{2}$ cups of flour	$\frac{1}{2}$ cup of bran and a
	few raisins

Method. Mix in order given, will make 16 buns. Bake in moderate oven for $\frac{1}{2}$ hour.

Bunskets

- | | |
|----------------------------|---------------------------|
| 1 tablespoon lard | 1 egg well beaten |
| $\frac{1}{3}$ cup of sugar | 4 cups of flour |
| 1 teaspoon salt | $\frac{1}{2}$ yeast cake. |
| 1 cup boiling water | |

Knead in solid ball and raise 4 hours. Punch down and raise 2 hours more. Put in ice-box over night.

Make into very tiny balls and put in greased pan and allow to rise 4 hours and bake in moderate oven.

These are delicious.

Mrs. E. P. Johnson.

Coffee Cake

(Old recipe—1864)

- | | |
|---------------------|-----------------------------|
| 1 cup sugar | 1 teaspoon cloves |
| 1 cup molasses | 1 teaspoon soda |
| 4 cups flour | 2 teaspoons cream of tartar |
| 1 cup strong coffee | 1 teaspoon nutmeg |
| 1 egg | |
| 1 pound raisins | |

Mrs. D. McGrath.

Crumb Coffee Cake

- | | |
|--------------|------------------------------|
| 3 cups flour | Pinch of salt |
| 1 cup sugar | $\frac{1}{2}$ cup shortening |

Crumb together, and save $\frac{3}{4}$ cup of the mixture for the top of the cake. Add one egg, one teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, and 1 teaspoon soda in a cup of sour milk. Before putting in oven sprinkle top with the $\frac{3}{4}$ cup crumbs. Bake in moderate oven. Will make two cakes 8 by 10 inches. Good hot or cold.

Mrs. E. Larson.

Ginger Bread

1 cup granulated sugar	1 tablespoon cinnamon
2 tablespoons molasses	1 egg
4 tablespoons melted butter	1 cup sour milk
1 level teaspoon salt	2 cups well sifted flour
1 teaspoon mixed spice	1 teaspoon baking soda

Stir well together sugar, molasses, butter, salt and spices, then add egg and sour milk and soda. Pour in flour, beat until smooth. Bake in moderate oven 40 to 60 minutes.

Mrs. Cramer.

Soft Ginger Bread

1 cup molasses	Lard and butter the size
1 egg	of an egg
1 teaspoon ginger	Pinch of salt

Stir stiff with flour and add 1 cup of boiling water and one teaspoon of soda.

Mrs. E. C. Carey.

Griddle Cakes

1 cup sour milk (thick)	$\frac{1}{2}$ teaspoon soda
Flour enough to make thin batter	$\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder	1 tablespoon (heaping) corn meal

Mrs. F. L. Rector.

Ice Box Rolls

- | | |
|---------------------|---------------------------|
| 1 cup sugar | 2 cakes Fleischmann's |
| 1 cup lard | yeast |
| 1 cup boiling water | 1 level teaspoon salt |
| 1 cup cold water | Flour to mix fairly stiff |
| 2 eggs | |

Put in ice box over night and take out in the morning, let rise, then put in pan and bake when light.

Nut Bread

- | | |
|--------------|---------------------------|
| 1 cup sugar | 4 teaspoons baking powder |
| 1 egg | |
| 1½ cups milk | 1 teaspoon salt |
| 4 cups flour | 1 cup chopped walnuts |

Form in loaf. Let stand ½ hour in warm place. Bake in slow oven about 1 hour.

Mrs. R. D. Sampson.

Nut Bread

- | | |
|-------------------|---------------------------|
| 2 eggs | 3 teaspoons baking powder |
| 1 cup white sugar | |
| 1 cup sweet milk | 2 tablespoons melted |
| ½ teaspoon salt | shortening put in the |
| 1 cup broken nuts | milk |
| 3½ cups flour | |

Fill pans half full, let stand twenty minutes, then bake forty-five minutes.

Mrs. E. C. Carey.

Muffins

2 cups flour	4 tablespoons sugar
4 teaspoons baking powder	2 eggs (separate eggs)
1 teaspoon salt	1 cup sweet milk
	$\frac{1}{4}$ cup butter (melt)
	Mrs. F. L. Rector.

Muffins

$1\frac{1}{2}$ cups flour	1 egg
$\frac{1}{2}$ teaspoon salt	2 level tablespoons butter
3 teaspoons baking powder	1 cup milk
1 tablespoon sugar	

Mix dry ingredients, adding beaten egg, milk and butter. Bake in moderate oven.

Mrs. E. H. Holtz.

Blueberry Muffins

1 egg	2 rounding teaspoons cream tartar, and 1
$\frac{1}{2}$ cup sweet milk	teaspoon soda sifted
$\frac{1}{2}$ cup cream	with 2 cups flour and
2 tablespoons sugar	$\frac{1}{2}$ teaspoon salt.

Fold in half cup blueberries. Have tins hot and bake in moderately hot oven.

Mrs. J. W. Young.

Bran Muffins

- | | |
|-----------------------------|-------------------------|
| 1 egg (do not separate) | 2 tablespoons sugar |
| 1 $\frac{1}{3}$ cups flour | 2 tablespoons butter |
| 1 teaspoon salt | (melt the butter) |
| 1 teaspoon baking powder | 1 cup sour milk (thick) |
| | 1 cup Pillsbury's bran |
| $\frac{1}{2}$ teaspoon soda | |

Beat egg, add sour milk and beat together, then add flour, salt, baking powder, soda, and sugar, which have been sifted together three times. Add melted butter and bran, and bake in muffin pans. (The batter should be thick).

Mrs. F. L. Rector.

Can't Fail Breakfast Muffins

- | | |
|-----------------------------|------------------|
| 1 egg well beaten | 1 teaspoon sugar |
| 1 rounded tablespoon butter | 1 teaspoon salt |

Beat these ingredients together until light, then add one cup milk, two cups flour, sifted, with two teaspoons of baking powder. Drop in well greased muffin rings and bake twenty minutes in quick oven. Serve with butter and syrup.

Mrs. Dwight Smith.

Field's Potato Flour Muffins

- | | |
|--------------------------------------|--------------------------|
| 4 eggs | 1 teaspoon baking powder |
| $\frac{1}{4}$ teaspoon salt | |
| $\frac{1}{2}$ cup white potato flour | 2 tablespoons ice water |
| | 1 tablespoon sugar |

Beat whites of eggs very stiff and dry. Add salt and sugar to beaten yolks and fold into whites. Sift flour and baking powder twice and beat thoroughly into egg mixture. Add ice water last. Bake in moderate oven from fifteen to twenty minutes.

Mrs. H. M. Hollinger.

Scotch Drop Scones

2 cups flour	$\frac{1}{2}$ teaspoon saleratus
2 teaspoons cream of tartar. (only 1 teaspoon if using sour milk.)	Butter the size of an egg
	1 tablespoon of sugar

Mix soft with milk, drop on greased griddle and keep turning griddle around to cook them evenly. Turn when one side is done and cook on the other.

Sheila White.

Superior Muffins

3 tablespoons sugar	Cream together and add
1 rounding tablespoon lard or butter	1 egg well beaten

Sift together 2 cups flour, $\frac{1}{2}$ teaspoon baking powder. Add alternately to first mixture with one cup of milk. Bake in greased muffin tin in hot oven for about 12 minutes. If corn meal muffins are desired substitute 1 cup of cornmeal for 1 cup of the flour.

Mrs. Karl Fisher.

Surprise Muffins

2 cups flour or	3 teaspoons baking powder
1 cup flour	
1 cup graham flour	1 tablespoon sugar
or	$\frac{1}{4}$ tsp. salt
1 cup flour	2 eggs
1 cup cornmeal	2 tablespoons shortening
1 cup milk	

Sift flour and mix dry ingredients. Add milk, eggs, and melted shortening. Mix and put tablespoon batter in muffin tin. Drop in center of each 1 teaspoon currant jelly or strawberry jam, or date, etc. Add another spoon of batter and bake 20 to 25 minutes.

Mrs. V. M. Reed.

Cheese Biscuits

Delicious with Fruit Salad

1 cup of flour	2 tablespoons of butter
2½ teas. of baking powder	⅔ cup of milk and water
½ teas. of salt (scant)	

Mix all together as you do baking powder biscuits and then add one half cup of grated cheese.

E. Weidenmiller.



MISCELLANEOUS

Appetizer

Spread squares of bread with a paste of Roquefort cheese and butter, add half teaspoon chili sauce and top with a slice of bacon. Toast in a hot oven.

Mrs. Lydia B. Dorsey.

Canape

4 tablespoons m i n c e d	4 slices toasted bread—
smoked herring	cut round
2 hard boiled eggs	4 slices tomato
	Mayonnaise and parsley

Select small boneless herring. Pour over boiling water and let stand fifteen minutes. Drain and work smooth with a fork, adding lemon juice and two tablespoons olive oil to spread easily. Cut toast round $\frac{1}{4}$ inch thick and quarter inch larger than tomato. Spread with herring, cover with slice of tomato. In the center cut small place to hold half of hard boiled egg white, fill with mayonnaise. Put egg yolk through ricer and sprinkle around the edges of tomato.

Mrs. H. M. Hollinger.

Candied Toast

Thin slices of white bread toasted brown, buttered and covered with a thin layer of sliced bon bons. Return to hot oven until candy is melted.

Mrs. John Jones.

Carrot Marmalade

Juice of 2 lemons 6 oranges
12 large carrots

Put carrots and oranges through a plain food chopper. Add lemon juice. Add one cup of sugar for each cup of pulp. Let mixture stand over night. In the morning boil until thick.

If oranges and lemons are not large and juicy, a little water may be added while cooking.

Mrs. C. W. Moore.

Children's Lunches

These luncheons are recommended by the Farmer's Bulletin, No. 712 of the U. S. Department of Agriculture as being properly balanced for school children.

I. Poached or scrambled eggs with spinach, bread and butter, plain cake.

II. Beef stew with vegetables, tea biscuits, honey.

III. Vegetable-milk-soup; zweiback; rice with maple sugar and butter and milk or cream.

IV. Potato chowder, crackers, jelly sandwiches.

V. Lamb chop, baked potato, bread and butter; sliced bananas and oranges; cookies.

VI. Boiled potatoes, cod fish gravy; bread and butter, lettuce; custard.

Mrs. Clyce.

Grape Juice Punch

Sweeten to taste four cups grape juice, add one cup finely crushed ice, juice of three oranges and one lemon, and serve in lemonade glasses.

Mrs. Mary McKee.

PIES

Butter Scotch Pie

1 cup sugar	1 tablespoon butter
Melt together until brown and creamy.	
Yolks of 2 eggs	1 cup milk
2 tablespoons flour	

Mix together and pour into sugar and butter mixture. Cook slowly over a low flame until smooth. Put into double boiler and cook one hour. Put into previously cooled pie shell and top with meringue made of whites of 2 eggs and $\frac{1}{2}$ cup sugar. Bake in moderate oven.

Mrs. William G. Clark.

Chocolate Pie

2 cups milk	$\frac{1}{4}$ teaspoon salt
1 cup sugar	2 squares bitter chocolate, dissolved in 2
2 eggs, separated	tablespoons boiling
2 level tablespoons corn starch	water.

Heat milk in double boiler, then add chocolate, salt, yolks of eggs, sugar, and corn starch mixed smooth in a little milk, and stir until it thickens. Turn the custard into a baked crust and cover the pie with the whites of eggs beaten to a froth with two tablespoons of powdered sugar and vanilla. Brown meringue in oven.

Mrs. R. A. Del Prato.

Cranberry Pie

1 cup cranberries	1 tablespoon vanilla
$\frac{1}{2}$ cup raisins	1 tablespoon butter
1 cup sugar	1 teaspoon flour mixed
$\frac{1}{2}$ cup hot water	with the sugar

Mix together in bowl; line pie plate with crust, pour in mixture, put on top crust and bake.

This is delicious and tastes like cherry pie.

Mrs. O. G. Balfour.

Date Pie

Pit twenty dates, cut into pieces, and cook in $\frac{1}{2}$ cup water and $\frac{3}{4}$ cup sugar until dates are cooked to paste. When cool, add 2 eggs, 1 cup milk, 1 pinch of salt. Mix and pour into pie plate lined with pastry. Bake quite slowly from 30 to 40 minutes. When perfectly cold, spread whipped cream over top and serve.

Mrs. J. M. Hammer.

French Apple Pie

Line a deep pie plate with rich pie crust and fill three quarters full of apples, pared and sliced. Dredge with sugar and put a twist of crust around the edge. When nearly baked, spread with a thin layer of orange marmalade and pour over a rich custard made of one cup of milk, one tablespoon of sugar and two egg yolks. Return to oven and bake until custard is set.

Mrs. Martha J. Beilfuss.

Delicious Lemon Pie

4 beaten egg yolks	Juice of one lemon
1 cup sugar	Grated rind of one lemon

Cook in double boiler until thick. Add half of the four egg whites which have been beaten stiff. Fill a baked pastry shell with the mixture, cover with the remaining meringue and brown.

Mrs. V. M. Reed.

Lemon Cake Pie.

1 cup sugar	2 egg yolks well beaten
2 rounding tablespoons flour	Heaping tablespoon but- ter, melted
Grated rind and juice of two medium sized lemons	1 cup milk

Beat well together, then add stiffly beaten whites and bake in slow oven, in a pastry lined pie tin until golden brown.

Mrs. Karl Fisher.

Spice Pie.

½ cup sugar	½ cup butter
1 cup cream	1 teaspoon nutmeg, cin- namon, cloves, all- spice
3 egg yolks	
2 tablespoons flour	

Put in pie crust and bake with meringue on top.



SALADS AND DRESSINGS

Apple Chicken Salad

Take six ripe apples and scoop out the centers. Fill them with cold cooked chicken, minced fine, seasoned with finely minced green peppers and salt, with enough cream to moisten. Place apples in a steamer and cook until almost tender. Chill and serve on lettuce with dressing.

Mrs. Martha J. Beilfuss.

Apricot Salad

Place half an apricot or peach on lettuce, and fill with a mixture of Neufchatel cheese, and finely chopped nuts. Cover with the other half of the apricot and cover with whipped cream mayonnaise.

Sheila White.

Cheese and Sardine Salad

2 pounds cottage cheese	$\frac{1}{4}$ pound melted butter
1 can minced sardines	$\frac{1}{2}$ teaspoon nutmeg
2 teaspoons salt	$\frac{1}{2}$ teaspoon paprika
1 teaspoon prepared mustard	$\frac{3}{4}$ cup cream—sour or sweet
$\frac{1}{2}$ teaspoon dry mustard	1 medium sized Spanish onion—chopped

Serve on lettuce with French or Mayonnaise dressing.

Lydia B. Dorsey.

Cheese and Green Pepper Salad.

Remove stem end from green pepper. Wash, remove seeds and stuff with cottage cheese which has been mixed with nuts, cream and pimento. Chill on ice, slice thin and serve on lettuce with mayonnaise.

Mrs. E. C. Carey.

Frozen Cream Cheese Salad

Mash a cream cheese to a paste with four tablespoons of thick cream. Add a few grains each of salt and paprika and half a cup each of chopped nut meats and chopped Maraschino cherries. Pack into a small tin with a water tight cover and bury in ice and rock salt for three hours. Cut in thin slices and serve on crisp lettuce leaves with French dressing.

Lydia B. Dorsey.

Frozen Salad

2 packages cream cheese, mashed.	1 cup Maraschino cher- ries, cut up
1 cup broken pecan or walnut meats	1 green pepper, chopped
4 slices pineapple	1 cup thick oil dressing
	1 bottle whipped cream

Pour in mould the day before it is to be served. A few hours before serving put mould in container with salted ice around it and freeze three hours. Serve on large platter garnished with lettuce leaves. Can be served with French dressing.

Mrs. F. H. Rohles.

Health Salad

- | | |
|----------------|------------------------|
| 1 stalk celery | 2 cups shredded celery |
| 1 carrot | cabbage or lettuce |
| 3 bananas | |

Dice celery and bananas. Grate carrot and mix all together with cream salad dressing. Pile on crisp lettuce leaves and garnish with walnuts.

Cream salad dressing.

Mix together three egg yolks, one tablespoon flour, one teaspoon salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon mustard, rubbed to a paste in very little water. Add half cup vinegar and two thirds cup water. Bring to a boil over a slow fire, stirring constantly. Add one cup cream and bring to a boil again. This will keep in a cold place about two weeks.

Mrs. Chas. R. Hood.

Hot Potato Salad

- | | |
|------------------------------------|-------------------------------|
| 1 quart boiled potatoes,
sliced | 1 tablespoon flour |
| $\frac{1}{2}$ pound bacon | $\frac{1}{2}$ cup vinegar |
| 1 medium sized onion | $\frac{1}{2}$ cup water |
| 1 teaspoon salt | 1 teaspoon mustard |
| 1 tablespoon sugar | $\frac{1}{8}$ teaspoon pepper |

Sprinkle potatoes (in $\frac{1}{4}$ inch slices) with salt, pepper, sugar and flour. Add water to vinegar and let heat thoroughly. Cut bacon fine and fry with onion. Add to potatoes. Pour hot vinegar over all and heat through to absorb vinegar and water. Serve hot.

Mrs. LeRoy Nelson Sweet.

Luncheon Salad

Place a Philadelphia cream cheese in a bowl and add a heaping teaspoon of sandwich spread. Mix well. Skin fresh tomatoes, cut around in center, spread with the cheese mixture and put tomato together like a sandwich. Place a sprig of parsley in stem end and serve with mayonnaise.

Mrs. John R. Palmer.

Luncheon Salad

Shred as much lettuce as desired.

Cut into cubes, two bananas, four slices pineapple, a dozen dates, and some nuts. Mix with mayonnaise, thinned with pineapple juice and serve with graham crackers.

This salad served with soup, and their milk, makes a substantial lunch for school children.

(Child Welfare)

Pineapple and Cheese Salad.

1 large can grated pine- 1½ cups sugar
apple

Cook until thick. Dissolve 1 envelope gelatine in juice of 1 lemon and half cup of water. Mix with cooked pineapple. Let cool and when it begins to jell, fold in 1 cup grated American cheese and 1 small bottle of cream, whipped. Put into individual moulds and serve with mayonnaise and a sprinkling of grated cheese.

Mrs. W. E. Jameson.

Raw Carrot Salad

2 cups ground raw car- rots	Salt to taste
1 cup ground celery	1 cup ground cold roast pork or chicken
Mix well with mayonnaise.	

Mrs. C. W. Moore.

Salad Mixtures

Chicken with celery, hard-boiled eggs, cabbage, cucumber, nuts and peas.

Cooked lamb and green peas.

Shrimps with cucumber.

Tuna fish, celery and pickle.

Lobster with celery, tomato and shredded lettuce.

Cooked lima beans, onions, celery and pimento.

Cream cheese balls.

Stuffed eggs on tomato slices.

Cabbage and nuts.

Tomato stuffed with pineapple and nuts.

Apples, celery and cocoanut.

Banana and chopped peanuts.

Orange with strawberries or cherries and cheese balls rolled in chopped nuts.

Grapefruit, celery and green pepper.

Grapefruit, and orange sections with date strips served in star shape.

Grape fruit, pineapple, marshmallows and nuts.

Pineapple with slice of green pepper stuffed with cheese.

Cold macaroni with pimento and nuts.

S. Eckert.

Tart Salad

- | | |
|----------------------------------|------------------------------------|
| 1 can crushed pineapple, drained | 1 grapefruit, shredded and drained |
| 2 grated carrots | 2 packages lemon Jello |

Place in molds to jell and serve on lettuce with mayonnaise.

Mrs. Eric J. Mordt.

Dressing for Fruit Salad

- | | |
|------------------------|---------------------------|
| 2 eggs | 2 tablespoons lemon juice |
| 1 teaspoon mustard | |
| 1 pinch of salt | 5 tablespoons cream |
| 3 tablespoons of sugar | |

Cook in double boiler and add $\frac{1}{2}$ pint whipped cream when cooled.

Sheila White.

Fruit Salad Dressing

- | | |
|-------------------------------|---------------------------------|
| $\frac{1}{2}$ cup fruit juice | 2 eggs |
| $\frac{1}{4}$ cup lemon juice | $\frac{3}{4}$ cup whipped cream |
| $\frac{1}{2}$ cup sugar | |

Combine liquor of fruits used for salad and the lemon juice and heat in a double boiler. Beat up eggs with sugar and add them gradually to the heated liquid. Cook for five minutes, cool and add whipped cream.

Mrs. Martha J. Beilfuss.

Mayonnaise Dressing

1 teaspoon sugar	1 t a b l e s p o o n water
1 teaspoon mustard	(cold)
$\frac{1}{2}$ teaspoon salt	1 egg (whole)
1 tablespoon l e m o n juice	Beat all well with Dover egg beater
1 tablespoon vinegar	

Pour into the mixture slowly 1 pint of Wesson oil, beating all the time. (POUR—not drop by drop.)

Can be made in less than 5 minutes.

Mrs. F. L. Rector.

Mayonnaise Without Oil

3 eggs well beaten	1 dessert spoon sugar
$\frac{1}{2}$ cup lemon juice	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon mustard	$\frac{3}{4}$ tin Eagle Brand condensed milk

Mix thoroughly and beat until thick and fluffy.

Mrs. Shaughnessy.

Pineapple Mayonnaise

Juice from a large can of pineapple	1 t a b l e s p o o n corn starch
Juice of 1 lemon	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	2 eggs, beaten slightly

Mix dry ingredients, add juice and eggs, cook in double boiler until thick and when cool add lemon juice. Fold in $\frac{1}{2}$ pint of whipped cream and serve on fruit salad.

Mrs. LeRoy Nelson Sweet.

Fish Salad

Left over baked or boiled fish makes a good salad. Remove bones, fat and skin and chop the fish coarsely, cut an equal quantity of celery as fine as for chicken salad, add to fish and mix with mayonnaise. Serve on crisp lettuce leaf.

Mrs. Mary McKee.

Thousand Island Dressing

1 cup mayonnaise dressing	¼ cup Heinz chili sauce
2 tablespoons lemon juice	Pepper and salt
2 tablespoons vinegar	2 eggs (hard boiled)
¼ cup Heinz catsup	1 can pimento
	12 olives
	Onion heart

Chop fine and add to mayonnaise mixture.

Mrs. F. L. Rector.

Russian Dressing

¾ cup oil	½ cup boiled mayonnaise
⅓ cup vinegar	
½ teaspoon each of salt, pepper, and paprika	1 teaspoon chives
¼ teaspoon French mustard	3 teaspoons chopped pimentos
	3 teaspoons chili sauce

Mrs. Burton.

Salad Cheese Ring (With Fruit Salad)

2 tablespoons K n o x
Gelatine
 $\frac{1}{4}$ cup cold water and
let stand 5 minutes,
add boiling water to
fill the cup

To this add
3 cream cheese mashed
with 1 teaspoon sugar
 $\frac{1}{2}$ teaspoon salt and a
little pepper
8 tablespoons vinegar
1 pint whipped cream

Put in mold until hard and serve with fruit salad
with either cooked dressing or mayonnaise.

Mrs. David Suttle,



SOUPS

Butter Balls for Soup

Butter the size of an egg.

Stir for five minutes with a teaspoon of finely chopped parsley, a pinch of salt and a pinch of nutmeg. Add one egg and stir ten minutes more. Add crumbs to make a soft mixture. Let stand till firm and roll in small balls. Cook in soup broth for five minutes and add to soup before serving.

Mrs. V. M. Reed.

Scotch Soup

1 quart water	1 potato (medium size)
1 cup rolled oats	1 onion (medium size)

Boil until vegetables and oats are tender. Brown one tablespoon flour in 1 tablespoon fat and add to soup. Add more water if too thick. Cubes of bread browned in fat may be used in place of the flour. A richer soup may be made by adding a cup of cream just before serving.

Mrs. C. W. Moore.

Preserved Tomato Soup

1 peck of ripe tomatoes (Boiled and rubbed through a sieve)	1 cup ground carrots
1 gallon water	1 cup ground celery
1 cup rice	6 small onions—ground
	½ cup salt or less ac- cording to taste

Boil together for two hours and seal. This may be thinned when used with a thin cream sauce, water or meat stock.

Mrs. C. W. Moore.

VEGETABLES

Baked Potato Supreme

Bake potatoes until tender. Cut slice off flat side, scoop out inside, being careful not to break shell. Mash potato, add milk or cream, season with salt, pepper, and butter. Refill shell, dot with butter, sprinkle with paprika, and put in oven until brown.

Mrs. John R. Palmer.

Creamed Cabbage Au Gratin

Boil cabbage in salt water until tender. Cut up small and put a layer of the cabbage into a buttered baking dish. Over this a layer of well seasoned white sauce and a layer of cheese, then another layer of cabbage, white sauce and cheese, and so on, until the dish is full. Cover thickly with grated cheese, sprinkle with allspice and cover with buttered crumbs. Bake twenty minutes in moderate oven.

Alice Eckert.

Scalloped Corn

1 can yellow Bantam corn	1 medium sized green pepper, cooked
1 cup rolled cracker crumbs	2 eggs
	1 cup cream or milk
	Salt and pepper to taste

Mix well and bake about forty minutes. Dot with butter and brown.

Mrs. LeRoy Nelson Sweet.

Creamed Mushrooms

Clean in cold water, one pound of mushrooms. Melt one heaping tablespoon of butter, add mushrooms and cook for ten or fifteen minutes, covered. Add salt and pepper, dust with level tablespoon of flour and add one cup of milk. Cook slowly for about twenty minutes.

Mrs. G. C. Wilson.

Spinach Souffle

2 cups cooked chopped spinach	Yolks of 3 eggs $\frac{1}{2}$ teaspoon salt
2 cups thick cream sauce	Grating of nutmeg

Mix well and fold in the stiffly beaten egg whites. Bake slowly until firm—thirty to forty-five minutes—then brown quickly.

Mrs. John Jones.

Baked Squash

Cut summer squash in rings about half inch thick, remove seeds and outside skin. Parboil for five minutes. Butter a baking dish and put squash into it carefully so as not to break rings. Salt and pepper and sprinkle buttered bread crumbs on it, then pour heavy cream around the squash, cover the dish and bake in a quick oven.

Sheila White.

Candied Sweet Potatoes

Put into a skillet one tablespoon brown sugar and one tablespoon of water. Cook slowly together until caramelized. Add two cups brown sugar and one cup warm water, half teaspoon salt, one tablespoon butter, juice of half a lemon or one tablespoon vinegar. Boil together into a smooth syrup. Pour over potatoes which have been boiled and sliced lengthwise and bake for one hour, basting frequently. Enough for five or six people.

Mrs. G. C. Wilson.

Sweet Potatoes Scalloped with Orange Juice

Cut boiled sweet potatoes in diagonal slices. Cover the bottom of a baking dish with a layer of slices and sprinkle with one tablespoon of melted butter, two tablespoons sugar, a few grains of mustard, and grated rind of $\frac{1}{2}$ orange. Add another layer of each and pour the juice of one or two oranges (depending on quantity) over all. Bake until hot and slightly glazed.

Mrs. E. P. Johnson.

Scalloped Cabbage

1 head of cabbage
Salt and pepper

Bread Crumbs
White Sauce

Cut cabbage in small sections, cook in salted water until tender, drain. Arrange cabbage in buttered baking dish in layers, sprinkling each layer with salt and pepper and covering with white sauce, cover top with buttered bread crumbs and bake in slow oven for 45 minutes.

INDEX

CAKES

	Page
Banana Cake.....	7
Blintz Torte.....	8
Brown Nut Cake.....	7
Chocolate Cake.....	8
Chocolate Loaf Cake.....	9
Chocolate Surprise Cakes.....	9
Christmas Pecan Cake.....	10
Dark Fruit Cake.....	9
Devil's Food Cake.....	10
Dutch Apple Cake.....	11
French Pastry Cake.....	11
Graham Cracker Torte.....	12
Meringue Cake.....	12
Never Fail Devil's Food Cake.....	13
Nun's Cake.....	13
Pineapple Filling for Sponge Cake.....	13
Pound Cake.....	14
Russian Torte.....	14
Simple Frosting.....	15
Sour Cream Cake.....	15
Spice Cake.....	15
*Sponge Cake.....	16
Sunshine Layer Cake.....	16
Surprise Crullers.....	17
Upside Down Cake.....	17
White Fruit Cake.....	18

CANDY

	Page
*Butterscotch	21
Chocolate Fudge.....	21
*Cocoanut Taffy.....	22
*Date Nut Roll.....	22

COOKIES

*Almond Cookies.....	25
*Boston Cookies.....	25
*Brownies	25
*Christmas Nut Ring Cookies.....	26
*Date Cookies.....	26
*Filled Cookies.....	26
*Ginger Cookies.....	27
*Ice Box Cookies.....	27
*Quick Oat Meal Drop Cookies.....	27
*Sugar Cookies, I.....	28
*Sugar Cookies, II.....	28
*Waffle Cookies.....	28
*Swedish Crisps.....	29
*Fudge Squares	29

DESSERTS

Apple Dumplings.....	33
*Baked Custard.....	33
*Banana Fluff.....	33
*Candied Apples.....	34
Chocolate Ice Box Cake.....	34
*Chocolate Steam Pudding.....	35
Cottage Pudding	34
*Creamy Rice Pudding.....	35

	Page
Divinity Pudding.....	36
*Date and Walnut Fingers.....	36
Date Pudding.....	36
Date Suet Pudding.....	37
Fresh Cocoanut Pudding.....	37
French Apple Pudding.....	42
*Graham Cracker Pudding.....	38
Graham Patties.....	37
Ice Box Cake I.....	38
Ice Box Cake II.....	39
Ice Box Dessert.....	39
Lemon Ice Box Cake.....	40
Lemon Pudding.....	39
Meringue Dessert.....	40
Pineapple Fluff.....	40
*Pineapple Ice Cream.....	41
*Orange Charlotte.....	41
*Raspberry Flummery.....	41
*Snow Pudding.....	42
Sponge Pudding.....	42

LUNCHEON DISHES

Boston Baked Beans.....	47
Bread and Bacon Crisps.....	47
Broiled Open Sandwich.....	47
Cheese and Olive Sandwich.....	48
Cheese Souffle.....	48
*Corn and Cheese Souffle.....	48
Egg Sur La Plate.....	49
Egg Croquettes.....	49
Chicken Souffle.....	49
Ramekin of Salmon and Peas.....	50

	Page
Sausages with Rice and Tomatoes.....	50
Mock Lobster Sandwich.....	50

MEAT DISHES

Chicken A La King.....	53
Chicken and Macaroni Loaf.....	53
Pan Broiled Chicken.....	54
Mock Chicken Legs.....	54
Chili Con Carne.....	55
Chop Suey.....	54
Crab Meat A La Newburg.....	55
Creamed Crab Meat.....	55
Devilleed Crab Meat.....	56
Fan Foo.....	56
Ham Loaf.....	57
Savory Baked Ham.....	57
Ham Souffle.....	58
Ham with Mustard.....	56
Kidney Bean Hash.....	58
Kidney Stew.....	59
Meat Loaf.....	60
Oriental Stew.....	60
Pork Chops with Apples.....	60
Baked Pork Chops.....	58
Sour Rabbit.....	61
Salmon Loaf.....	62
Steamed Salmon Loaf.....	62
Salmon Supreme.....	61
Salmon Turbot.....	62
Shepherd's Pie.....	63
Scalloped Shrimps.....	63
Italian Spaghetti I.....	64

	Page
Italian Spaghetti II.....	64
Spare Rib Pie.....	65
Rolled Steak.....	65
Salisbury Steak.....	65
Santa Barbara Fish.....	59
Stuffed Cabbage.....	59
Mock Sweet Breads.....	66
Jellied Veal.....	66
Veal Loaf.....	66

MEAT ACCOMPANIMENTS

Corn Fritters.....	74
*Cranberry Jelly.....	74
Cranberry Relish.....	74
Never Fail Dumplings.....	75
Pepper Hash.....	75
Pears with Mint Jelly.....	75

MUFFINS AND HOT BREADS

Ice Box Biscuits.....	78
*Bran Muffins.....	78
Bunsquets.....	79
Coffee Cake.....	79
Crumb Cake.....	79
Ginger Bread.....	80
Soft Ginger Bread.....	80
Griddle Cakes.....	80
Ice Box Rolls.....	81
*Nut Bread. I.....	81
*Nut Bread. II.....	81
Muffins. I.....	82
Muffins. II.....	82

	Page
Blueberry Muffins.....	82
Bran Muffins.....	83
Can't Fail Muffins.....	83
Field's Potato Muffins.....	83
Scotch Scones.....	84
Superior Muffins	84
Surprise Muffins.....	84
Cheese Biscuits.....	85

MISCELLANEOUS

Appetizer	90
Canape	90
Candied Toast.....	90
*Carrot Marmalade.....	91
*Children's Lunches.....	91

PIES

Butterscotch Pie.....	95
Chocolate Pie	95
Cranberry Pie.....	96
Date Pie.....	96
French Apple Pie.....	96
Lemon Pie.....	97
Lemon Cake Pie.....	97
Spice Pie	97

SALADS AND DRESSINGS

*Apple Chicken Salad.....	101
Apricot Salad	101
Cheese and Green Pepper Salad.....	102
Cheese and Sardine Salad.....	101
Fish Salad	108
Frozen Cream Cheese Salad.....	102

	Page
Frozen Salad.....	102
*Health Salad.....	103
Hot Potato Salad.....	103
*Luncheon Salad. I.....	104
*Luncheon Salad. II.....	104
Pineapple and Cheese Salad.....	104
*Raw Carrot Salad.....	105
Salad Mixtures.....	105
*Tart Salad	106
Dressing for Fruit Salad. I.....	106
Dressing for Fruit Salad. II.....	106
Mayonnaise without oil.....	107
Pineapple Mayonnaise.....	107
Russian Dressing.....	108
Salad Cheese Ring.....	109
Thousand Island Dressing.....	108

SOUPS

Butter Balls for Soup.....	113
*Scotch Soup.....	113
Preserved Tomato Soup.....	113

VEGETABLES

*Baked Potato Supreme.....	117
Creamed Cabbage Au Gratin.....	117
Scalloped Corn	117
Scalloped Cabbage.....	119
Creamed Mushrooms	118
*Spinach Souffle.....	118
Baked Squash.....	118
Candied Sweet Potatoes.....	119
Scalloped Sweet Potatoes.....	119





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